Knights OF Kansas Cookbook

EXPRESSION of APPRECIATION

The State Officers of Kansas wish to express their deep appreciation to all those who have contributed to this cookbook by generously sharing their recipes and giving their time in the books preparation.

Charles F. Garrett
Shawnee, Kansas
State Deputy

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1978

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This Cook Book is a

perfect gift for all occasions.

Get a supply while

they are still available.

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We, the Wives of Knights of Columbus of Kansas,

Dedicate This Book to Our Sister Kansan

and the First Lady of Columbianism

ANN DECHANT

Wife of Supreme Knight Virgil C. Dechant

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Prayers Selected and Submitted by
Msgr. Armand Girard, Norton, Former State Chaplain

* * * * * * *

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A Week With the World of Need

(Medical Mission Sisters)

Sunday: Grace Before Meals

Lord, God, we thank you for this Sunday meal together, for the bread and the love we share. Grant that we may use the strength we gain here to be more present to the needs of those who come to us for help. A more effective leaven in our daily world. Mindful of those who die in hunger let us never waste what you have so generously provided for us.

Monday: Prayer of the Worker

Let us pray for a week of work well-done, satisfying, supporting. Let us pray for all who work in our city, our nation, our world: For those in factories, and laboratories, in schools and hospitals, for those who work in offices and streets and homes, and for those who lie in our gutters and those who reach to us for alms. Make us creative workers, purposeful. Teach us, too, to sweat all we earn and all we become through our work just as your Son Jesus did.

Tuesday: Husband's Morning Prayer

I am alive, Lord, and I am grateful! For the strength of my family, their every-morning-fresh-again newness, I thank you. For the strong legs of my running child, for the probing mind of the boy in high school, for the "rich world" my wife is to me—how can I thank you enough? You know how precious life is: You are life and all besides. Be everything to us so that we can, like you, be alive for all who come to us looking for meaning and hope and help.

Wednesday: Prayer for Peace

What is peace, Lord? An untroubled existence? Acceptance? A wholeness inside? Where is it in our world? Our streets run red with blood of black and white men: brothers. Nation invades nation, "liberates" and kills. Non-violence usually meets a violent end. You know that . . . Yet you came back after your violent death to say, "Peace I leave with you . . ." Risen Lord, show us what this "not-of-this-world" Peace is all about. Help us to become peacemakers. Will we have to die first?

Thursday: Praise of Progress

Yes, Lord, it's a great age to be alive! We've reached deep into the heart of our earth, and solved many of her problems. We're thrusting our creativity right into the mysteries of outer space. The world, the whole world you loved enough to die for, is moving ahead, with wonder, sensitivity, beauty and power. Thank you, for making man such a marvel. Teach us to put our power and skill at the service of men everywhere.

Friday: Mother's Evening Prayer

It's Friday night, time for the family to be together. Thank you for weekends: security and relaxation. Help me to be mother and wife as they need me. Let it be fun. Help those families around the world wracked with sickness, homelessness, hunger. Let loving here this weekend make me brave enough to truly risk caring for nameless others.

Saturday: Healing Prayer

When you came to live among us, Lord, you came as a healer of men. Whatever was sick in us, whatever was less than whole, you touched. Your touch cured. Many have rubbed shoulders with me this week. Some were dying inside from loneliness or a sorrow word can never say out. I want to touch them with friendship: to heal. Some in distant lands are dying needlessly, without medical care. I want to be healer for them too. Show me how.

Bless, O Lord . . .

Bless, O Lord, this food to our use, and us to Thy service: Make us mindful of the needs of others, Through Jesus Christ, our Lord. Amen.

Prayer for Vocations

O Dearest Jesus—Son of the Eternal Father and Mary Immaculate—grant to our boys and girls—the generosity necessary to follow Thy call—and the courage required to overcome all obstacles to their vocation. Give to parents—that faith, love, and spirit of sacrifice—which will inspire them to offer their children to God's service—and cause them to rejoice exceedingly—whenever one of their children—is called to the Religious Life. Let Thy example—and that of Thy Blessed Mother and Saint Joseph—encourage both children and parents—and let Thy grace sustain them. Amen.

My Daily Offering

O Jesus, through the Immaculate Heart of Mary, I offer you my prayers, works, joys, sufferings of this day in union with the Holy Sacrifice of the Mass throughout the world. I offer them for all the intentions of your Sacred Heart; the salvation of souls, reparation for sin, the reunion of all Christians. I offer them for the intentions of our Bishops, and of all Apostles of Prayer, and in particular for those recommended by our Holy Father this month.

Christ, the Center of Our Family

O Lord, Jesus, God of Love, you are the center of our family. You humbled yourself and came to live among us. And the greater part of your life was spent in your home with Joseph and Mary. Take our family, our home and the life-activity that stirs about us. Let your peace be with us. Help us to do your will in all that we say and all that we get involved in. Guide us, Jesus, in our family decisions, in our financial needs and worries, in our work, our play, and in our study. Give us a strong faith; strengthen our relationship with You. Above all, Lord, help us to do your will. We ask this in Your Holy Name. Amen.

Peace Prayer of St. Francis

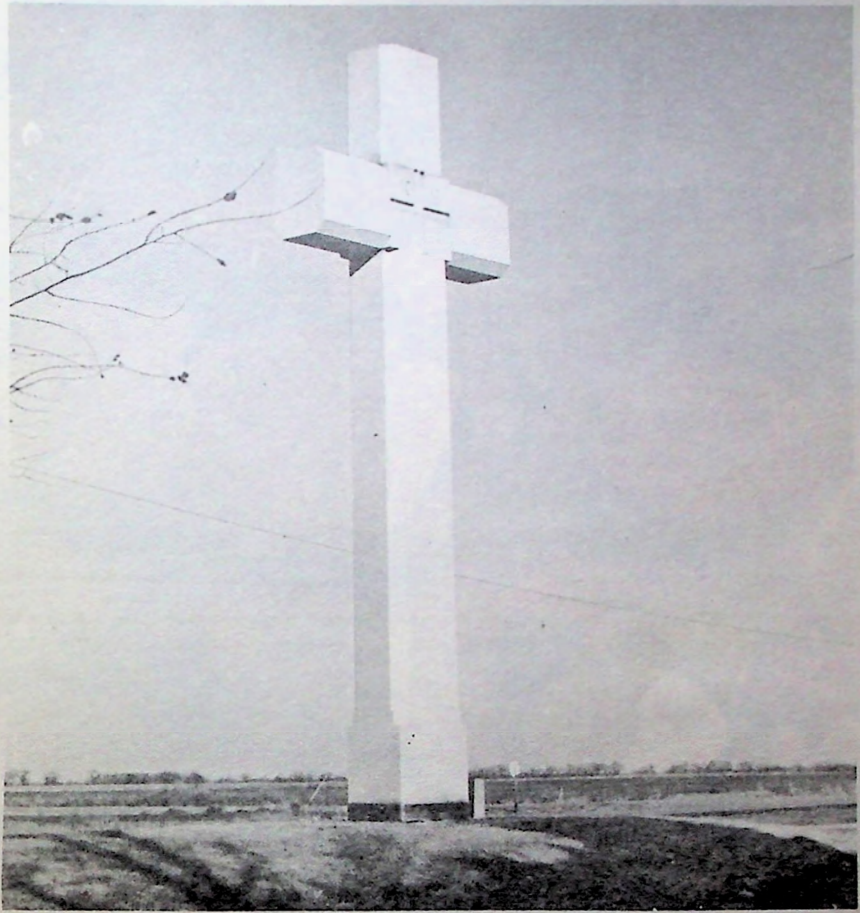
Lord, make me an instrument of Thy peace: Where there is hatred, let me sow love; Where there is injury, pardon; Where there is doubt, faith; Where there is despair, hope; Where there is darkness, light; Where there is sadness, joy. O, Divine Master, grant that I may not so much seek to be consoled, as to console; to be understood, as to understand; to be loved, as to love; For it is in giving that we receive; it is in pardoning, that we are pardoned; and it is in dying, that we are born to Eternal Life.

Mary, Queen of the Knights

Our Lady, Queen of the Knights, bless all the activities of our order, keep us true to the pledge to extend the Kingship of Thy Divine Son on earth. Through Thine Intercession, win for us the grave ever to exemplify in our public and private lives, the virtues which should characterize those specially dedicated to the service of the heavenly court. Make us always aware that as your Knights we are constantly oberved, our faith judged, and our order appreciated. Accept O Mary, this renewed pledge of fealty and devotions of thy servants, the Knights of Columbus. Amen.

Prayer of Consecration

Lord Jesus Christ, we consecrate to you today ourselves and our families. The love for us and for all men that fills your Sacred Heart prompts us to pledge our love in return., We wish to live our lives in union with you. We wish to share your mission of bringing your Father's love to all men. We wish you to be the center of our hearts and of our homes. Lord Jesus Christ, accept this consecration of our families and keep us ever one in your Most Sacred Heart. Amen.



THE PADILLA MEMORIAL CROSS

This Cross is erected to the memory of Father Juan de Padilla, Franciscan Missionary who stood with Francisco Vasquez de Coronado at the erection of the first Christian Cross on these prairies. Father Padilla devoted his life to the service of the Cross and to the Indians of Quivira and suffered a martyr's death in that service in the year 1542.

The Memorial Cross is located near Lyons, Kan., on a site which historical research showed to be the approximate location of the first Cross. Kansas Knights erected the memorial in an effort to emphasize the religious background and traditions of Kansas and the United States. The Cross was dedicated Oct. 15, 1950.

The erection of the First Cross by Coronado and blessed by Father Padilla marked almost the very birth of Christianity in this country. Through erection of the Memorial Cross, Kansas Knights hoped the memory of Father Padilla would be perpetuated and that future generations would proclaim that this is a Christian nation and state.

APPETIZERS
PICKLES
RELISHES

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS, PICKLES, RELISHES

SMOKY COTTAGE CHEESE DIP (Vegetable Dip)

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

1 small carton cottage cheese
2 Tbsp. milk
1 tsp. minced onion
1/4 tsp. garlic salt
1 (3 oz.) pkg. cream cheese
1/4 tsp. M.S.G.
1/2 tsp. liquid smoke
1/2 c. chopped fine ripe olives (black)

Beat together cottage cheese, cream cheese and milk. Add remaining ingredients. Dip with carrots, celery, cucumbers and cauliflower.

CREAMY ROQUEFORT BALL

Viola M. Kuhn
39 S. Main St.
Russell, Ks.

Dr. E. J. Kuhn
Council 3034
Past Grand Knight

1 (8 oz.) pkg. cream cheese, softened
1/3 c. flaked coconut*
8 oz. Roquefort cheese
1 tsp. Worcestershire sauce
1 tsp. finely grated onion

1/3 c. flaked coconut*
1/4 c. finely chopped parsley
1/4 c. chopped pecans
Small crackers

*Or use 1/4 cup packaged grated coconut in cheese mixture and another 1/4 cup pecan mixture.

Combine cream cheese and Roquefort cheese. Cream well. Blend in 1/3 cup coconut, Worcestershire sauce and onion. Cover bowl with waxed paper. Let stand in refrigerator at least 6 hours or until ready to use. (The longer the mixture stands the more developed the flavors will be.) Roll cheese ball in pecan mixture after refrigerated 6 hours.

TINY CHEESEBURGERS

Mrs. Ray Hampel
502 S. Millwood
Wichita, Ks.

Ray Hampel
Council 4118
Member

Combine:

1/2 lb. ground round steak
2 Tbsp. chopped onion
1/2 tsp. dried dill weed
1/4 tsp. salt

Mix well. Spread on sliced party rye. Cut American cheese slices in quarters and put on top of beef. Place on cookie sheet and bake at 400° for 8-10 minutes. Makes 20 appetizers.

PECAN CHEESE BALL

Linda Funk
Route 3
Atchison, Ks.

John R. Funk
Council 818
Past Grand Knight

1 (6 oz.) Philadelphia cream cheese
1 pkg. Cracker Barrel sharp Cheddar cheese, grated
2 tsp. horseradish
1/4 onion, grated with juice
1 dash garlic salt
1 dash cayenne pepper
1 tsp. Worcestershire sauce

Mix all ingredients and roll into a ball. Cover with chopped pecans.

SAUERKRAUT BALLS (For Fondueing)

Pat Lechtenberg
2103 Barker
Lawrence, Ks.

Mike Lechtenberg
Council 1372
Member

8 oz. pork sausage, finely crumbled
1 (14 oz.) can well drained, snipped sauerkraut
2 Tbsp. fine dry bread crumbs
2 Tbsp. snipped parsley
1 tsp. prepared mustard
1/8 tsp. pepper
2 well beaten eggs
3/4 c. fine dry bread crumbs
1/4 c. finely chopped onion
1 (3 oz.) pkg. cream cheese, softened
1/4 tsp. garlic salt
1/4 c. flour
1/4 c. milk

Brown onion and sausage, drain. Add sauerkraut and 2 tablespoons crumbs. Combine cream cheese, parsley, mustard, garlic salt and pepper. Stir into sauerkraut mixture. Chill.

SAUERKRAUT BALLS (Continued)

Shape into 3/4 inch balls. Coat with flour. Combine eggs and milk. Roll balls in egg mixture, then in bread crumbs. Have at room temperature when ready to fondue. Serve with mustard sauce:

1/2 c. mayonnaise	2 Tbsp. mustard

BEAN DIP

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

1 can condensed bean soup	1 (8 oz.) can tomato sauce
1 c. shredded sharp cheese	1/4 tsp. chili powder

Heat together soup, tomato sauce, cheese and chili powder. Keep hot to serve. Dip with corn chips or taco chips.

VEGETABLE DIP

Mrs. Paul Eck
1300 N. Scouller
Wichita, Ks.

Paul Eck
Council 4118
Member

3 oz. bottle B-V Broth and Sauce Concentrate	8 oz. cream cheese
1 (8 oz.) bottle Roka salad dressing	1 pt. mayonnaise (real mayonnaise and not salad dressing)

Put B-V sauce in blender and mix in small pieces of cream cheese, a little at a time. Then add all other ingredients and blend. Chill in refrigerator at least overnight or longer. The flavor will improve as it sets overnight. Serve as a dip with raw turnips, cauliflower, carrots, celery or other vegetables. Makes 1 quart.

CHEESE LOG

Pat Lechtenberg
2103 Barker
Lawrence, Ks.

Mike Lechtenberg
Council 1372
Member

1 (12 oz.) pkg. shredded sharp Cheddar cheese
2 (8 oz.) pkg. cream cheese, at room temperature
1/4 tsp. Worcestershire sauce
2 Tbsp. minced onion (may be green)
1/2 green pepper, chopped
1 jar chopped pimentos
Salt and pepper to taste

Mix all ingredients. Shape in log form and roll in finely chopped pecans. Wrap in plastic wrap and chill. Will keep in refrigerator for a couple of weeks if tightly wrapped, or it may be frozen for later use. Thaw in fridge overnight or all day. Let stand at room temperature for 30 minutes before serving with assorted crackers.

CHILI DIP

Velma Osborn
2621 Marion Ave.
Manhattan, Ks.

1 lb. hamburger
1 medium chopped onion

Fry until lightly brown and drain off grease. Melt in double boiler:

2 lb. Velveeta cheese
1 c. tomato juice

Blend into cheese and tomato juice:
2 cans Hy-Power chili without beans
1 tsp. Worcestershire sauce

Blend until thick. Add hamburger and onions. Put in chafing dish, over candle warmer. Serve with Fritos or tortillas.

SHRIMP DIP

Rosalie Waner
Route 4, Box 179
Lawrence, Ks.

Thomas P. Waner
State Youth Director
Council 1372

1/2 c. catsup
1 (8 oz.) cream cheese
1/2 c. mayonnaise
1/4 c. minced onion
2 tsp. horseradish
Dash of Tabasco sauce
Dash of Worcestershire sauce
1 (2 1/2 oz.) can tiny shrimp

Soften cream cheese, add catsup, then add remaining ingredients. Fold shrimp in after mixing all other ingredients.

BOURBON WIENERS (HOLIDAY APPETIZER)

Silverine Reissig
225 W. 12th St.
Russell, Ks.

LeRoy Reissig
(Deceased)
Council 3034

2 lb. wieners
3/4 c. bourbon
1 Tbsp. minced onions
3/4 c. brown sugar
1 1/2 c. catsup
Dash of salt

Cut wieners into bite size, mix with other ingredients and simmer 1 hour. Serve hot with assorted crackers or chips.

SALMON BALL

Catherine Herman
2310 5th St.
Dodge City, Ks.

Ronald G. Herman
Council 2955
Grand Knight

1 can red salmon (2 c.)
1 (8 oz.) pkg. Philadelphia cream cheese, room temperature
1/4 tsp. salt
1 tsp. horseradish
1/2 tsp. liquid smoke
1 Tbsp. lemon juice
2 tsp. grated onion

Drain and flake salmon. Add cream cheese and remaining ingredients. Chill and form into ball. Sprinkle with chopped parsley and chopped pecans.

SHRIMP MOUSSE

Ann Dechant	Virgil C. Dechant
196 Hartford Turnpike	Council 2970, LaCrosse
Hamden, Ct.	Supreme Knight

- 1 envelope Knox gelatine
- 1/4 c. cold water
- 1 can tomato soup, 1 can water
- 2 (8 oz.) cream cheese
- 3/4 c. chopped celery
- 3/4 c. chopped onion
- 1 1/2 c. cooked chopped shrimp (may use canned shrimp)

Soften gelatine in cold water. Bring soup to rolling boil. Remove from heat. Stir in softened gelatine until dissolved. Blend in cream cheese using electric beater. When cool, add celery, onion and shrimp. Pour into 6 cup mold and chill. It is best when made a day ahead. Serve with plain crackers. Good for large cocktail parties. Serves at least 20.

CHEESE BALL

Louise Solomon	Melvin Solomon
9710 Birch Lane	Council 4118
Wichita, Ks.	Past Grand Knight

- 1 (8 oz.) pkg. Philadelphia cream cheese
- 1 (5 oz.) glass pimento cheese
- 1 tsp. onion flakes
- 1 Tbsp. Worcestershire sauce

Combine cheeses, onion flakes, Worcestershire sauce. Refrigerate for a little while. Roll into balls and put nuts on ball.

PARTY TURNOVERS

Vi Schuckman	George Schuckman
7501 W. 11th St.	Council 4118
Wichita, Ks.	State Treasurer

- 1 envelope onion soup mix
- 1 c. shredded Cheddar cheese
- 1 lb. ground beef
- 3 pkg. refrigerator crescent rolls

Preheat oven to 375°. In medium skillet, combine onion soup mix and meat, brown well. Pour off any excess grease. Blend in cheese. Separate crescent dough according to package directions, then cut in half. Place spoonful of meat mixture in center of each

PARTY TURNOVERS (Continued)

triangle, fold over and seal edges. Place on ungreased cookie sheet and bake 15 minutes or until golden brown.

LIVER-SAUSAGE-NUT APPETIZER BALL

Anna Elizabeth Bartonek
1358 S. Wichita St.
Wichita, Ks.

Francis Bartonek
Council 691
Former State Treasurer

1 lb. braunschweiger
1/4 c. mayonnaise or salad dressing
2 Tbsp. dill pickle juice
1 tsp. Worcestershire sauce
3 drops Tabasco sauce
1/4 tsp. garlic salt
1 (8 oz.) pkg. cream cheese, room temperature
1/2 c. chopped dill pickles
1/2 c. finely chopped onions
1/2 c. chopped salted peanuts

Mash braunschweiger with fork smooth. Add mayonnaise or salad dressing, pickle juice, Worcestershire sauce, Tabasco sauce, garlic salt and 1/3 of cream cheese. Blend with electric mixer until smooth. Stir in pickle and onion. Pack firmly into a 2 cup mixing bowl lined with plastic wrap or aluminum foil. Chill several hours until firm. Turn out of bowl, frost with remaining cream cheese which has been whipped to spread easily. Chill well. Just before serving, cover with peanuts. Serve with assorted crisp crackers.

CREAM CHEESE ROLL

Lou Ann Morgenstern
3725 23rd St.
Great Bend, Ks.

Jerry L. Morgenstern
Council 862
District Deputy #29

2 (8 oz.) pkg. Philadelphia cream cheese
3 Tbsp. chopped green pepper
3 Tbsp. chopped onion
1 (8 oz.) can crushed pineapple
1 Tbsp. seasoned salt
1/2 - 1 c. pecans

Mix first 5 ingredients together and refrigerate overnight. Then shape into a roll or ball and cover with pecans.

HOT CHEESE DIP

Marilyn Stuhlsatz
714 N. Kokomo
Derby, Ks.

Bill Stuhlsatz
Council 4458
State Program Director

- 2 lb. pkg. Velveeta cheese
- 1 small can jalapeno peppers
- 1 can tomatoes, chopped or blended

Mix all ingredients in saucepan and cook over low heat until cheese is melted. Add peppers and cook until well heated. Keeps well in fondue pot.

SHRIMP SPREAD

Therese Cooper
8566 W. 85th St.
Overland Park, Ks.

Gary D. Cooper
Council 843
Grand Knight

- 1 can shrimp, drained
- 1 (8 oz.) pkg. cream cheese, softened
- 1 egg yolk
- 1 Tbsp. ketchup
- 1 Tbsp. minced onion
- 1 tsp. salt

Mix in mixer, refrigerate. Serve on crackers.

HAM-CHEESE BALL

Henrietta Haselhorst
Route 1
Hays, Ks.

Harold Haselhorst
Council 4166
Past Grand Knight

- 2 c. grated sharp Cheddar cheese (1/2 lb.)
- 4 Tbsp. (1/2 stick) oleo
- 1 tsp. Worcestershire sauce
- 1 (8 oz.) pkg. cream cheese
- 1 (4 1/2 oz.) can deviled ham
- 1/2 c. flavored bits, or 1 c. nuts

Combine cream cheese, deviled ham, Worcestershire sauce, oleo. Mix well. Add grated cheese and mix again. Form into 2 rolls or a ball. Chill if too soft to handle. Roll in bacon flavored bits or nuts. Wrap in foil until ready to use and serve with favorite crackers. This freezes well so can be made in advance.

CHEESE BALL

Theresa Rupp
Box 263
Ellis, Ks.

John H. Rupp
Council 2133
Past State Deputy

1 (8 oz.) pkg. cream cheese, softened
2 jars Old English cheese spread
1 jar Blue cheese spread
1 tsp. onion juice
1/2 tsp. Worcestershire sauce

Blend thoroughly and form into ball. Chill until firm. Roll in chopped pecans and parsley.

HAM-CHEESE BALL

Marianne Sullivan
702 N. Sullivan
Ulysses, Ks.

Mont Sullivan
Council 5781
Grand Knight

2 (4 oz.) pkg. thinly sliced ham (can substitute dried beef)
2 (8 oz.) pkg. cream cheese, softened
1/2 c. chopped onions
2 Tbsp. mayonnaise
1/2 pt. sour cream
1/2 c. chopped Spanish olives

Mix together. Form into a ball. Refrigerate. Serve with crackers.

RELISH

Margaret Ann Koelsch
370 8th St.
Phillipsburg, Ks.

Dave Koelsch
Council 6660
Grand Knight

Gring together:

6-8 cucumbers
2 stalks celery
4 green peppers
3 medium onions

Add 3 teaspoons salt and let stand overnight in refrigerator. In the morning, drain, put in large kettle and boil 30 minutes in the following mixture:

3 c. sugar
3 c. vinegar
1 Tbsp. celery seed
1 tsp. mustard seed

Seal in jars.

HOT CHEESE DIP

Mary Schmittzehe Cape Girardeau, Mo.	Hilary F. Schmittzehe Supreme Director

1 can cream of mushroom soup	1 pkg. garlic cheese (Kraft Squeeze a Snack)

In saucepan, heat the soup, add the package of cheese and stir to blend. Add a dash of Tabasco sauce.

SPAM CHEESE SPREAD - Delicious!

Patricia Hisel Illinois	Robert J. Hisel Supreme Director

1 large can of Spam	2 large pkg. cream cheese

Chop Spam very small, mix with cream cheese. Add:

1/3 c. chopped green and black olives	2 tsp. Worcestershire sauce
2 tsp. lemon juice	1 small onion, chopped fine

Stir all goodies together and mold in Tupperware mold. Make several and freeze them for your next K. of C. party. Serve with snack crackers. Enjoy!

PEPPERNUTS

Jean Schenk Box 65 Olmitz, Ks.	Edwin (Butch) Schenk Council 2100 Past Grand Knight

1 1/2 c. dark Karo syrup	1/2 tsp. cinnamon
2 c. white sugar	1/4 tsp. salt
1/2 c. oil	1 1/2 tsp. soda
1/2 c. oleo or shortening (Crisco)	5 c. flour
1 c. sour cream (not cultured)	1 tsp. anise extract
	1/4 tsp. vanilla

Mix first 4 ingredients. With sour cream, add alternately with flour, salt, cinnamon and soda (sifted together). Add vanilla and anise in between alterations. Refrigerate overnight. Roll pencil thin in flour on board. Chop to 1/2 inch pieces. Place on cookie sheet. Bake at 350° for 10-12 minutes.

CRISP BREAD AND BUTTER PICKLES

Leona Zerr
123 W. 37th St.
Hays, Ks.

Roy Zerr
Council 1325
Past Grand Knight

1 gal. sliced cucumbers, medium sized
3 cloves garlic
2 sweet red peppers, cut in strips (optional)
5 c. sugar

2 tsp. celery seed
8 medium onions, sliced
1/3 c. salt
3 c. distilled white vinegar
1 Tbsp. mustard seed
2 tsp. turmeric

Wash cucumbers thoroughly, do not pare. Slice thin. Add the diced onions, sweet pepper strips and whole garlic cloves. Place the pickles in a large pan. Use 2 pans if more space is needed. Sprinkle the 1/3 cup salt between layers of pickles. Add the ice cubes (of several trays) through each pan of pickles. Add another tray of cubes on top. Let stand for 3 hours. Drain thoroughly. Cook the pickles in 2 batches to insure crispness. Pour vinegar, sugar and spices over pickles. Heat just to boiling. Soon as the pickles reach boiling point, then are ready to be ladeled in hot sterilized jars. Seal. For best results, keep pickles 1 month before opening.

REFRIGERATOR PICKLES

Anna Mudd
1712 N. Maple St.
Russell, Ks.

W. H. Mudd
(Deceased)
Council 3034

Slice cucumbers and a few onions in a jar and pour over them:

1 c. sugar
1/8 c. salt
1/8 tsp. mustard seed

1 c. vinegar
1/8 tsp. turmeric
1/8 tsp. celery seed

Pour over cukes and put in refrigerator. They will keep a long time.

DILL GREEN TOMATO PICKLES (Kosher Style)

Eva Mudd
Route 1
Russell, Ks.

Curtis Mudd
(Deceased)
Council 3034

Small firm green tomatoes	Garlic cloves
Celery stalks	Sweet green peppers, quartered
2 qt. water	1 qt. vinegar
1 c. salt	Dill to taste

Pack tomatoes into sterilized quart jars. To each jar, add 1 garlic clove, 1 celery stalk and 4 quarters of green pepper. Mix remaining ingredients and boil for 5 minutes. Pour into filled jars and seal at once. This amount of liquid fills about 6 quarts.

CARROT RELISH

Mary C. Garrett
5228 Cody
Shawnee, Ks.

Charles F. Garrett
Council 2332
State Deputy

2 large heads cabbage	6 c. sugar
12 carrots	6 Tbsp. celery seed
6 large onions	3 pt. vinegar
8 mango peppers (use both red and green)	6 Tbsp. white mustard seed

Put vegetables through food grinder and add 1/2 cup salt. Let stand 2 hours and drain. Add rest of ingredients. Mix well. Put in glass jars, making sure liquid covers relish well. Cover with paraffin. Let stand for 10 days to 2 weeks before using. Scrumptious on hamburgers, hot dogs, casserole or what have you!

SPECIAL RELISH

Marie Nelson
824 Central
Humboldt, Ks.

Roy A. Nelson
Council 924
Member

7 lb. green tomatoes	1 1/2 lb. onion
1 1/4 lb. green mango	1 1/2 lb. fresh cucumbers

(All weights after trimming.) Grind and soak with 2 tablespoons plain salt, while preparing the balance. Grind and keep

SPECIAL RELISH (Continued)

4 good sized apples that are red and solid, or 1 pound after trimming. Grind and keep separate 2 quarts dill pickles and 3 quarts pickles (homemade), drain before adding to rest. Drain and wash once the first 4 ingredients and drain well.

Solution:

7 c. sugar
1 Tbsp. minced garlic
1 scant tsp. turmeric
2 level Tbsp. celery seed
3 c. vinegar
1 scant tsp. red pepper
2 level Tbsp. mustard seed
Add salt to please taste

Combine all and heat. Stir frequently to heat evenly. Do not boil. Seal.

SWEET TOMATO RELISH

Tillie Simmelink
Route 2, Box 54
Osborne, Ks.

Ernest G. Simmelink
Council 4759
Past Grand Knight

24 large green tomatoes
12 large carrots
4 red peppers
10 onions
4 green peppers
1/2 c. pickling salt

Grind all ingredients and mix and let stand 3 hours in salt. Then drain dry. Make syrup of:

7 c. sugar
1 qt. vinegar
2 Tbsp. mustard seed

Bring to boil and pour over relish and seal in pint jars. Makes about 10 pints. This is a very good sweet hamburger relish or works well in potato salad. It keeps ages in refrigerator unsealed.

TURNIP RELISH

Margaret Stadelman	Gilbert Stadelman
Wilson, Ks.	Council 1924
	State Director Council Activities

- 4 1/2 c. shredded peeled white turnips
- 2 tsp. salt
- 3 c. white vinegar
- 4 1/2 c. sugar
- 1 tsp. yellow food coloring
- 3/4 tsp. paprika
- 1 c. instant minced onion

Mix turnips with salt, let stand 1 hour and drain. Bring to boil vinegar, sugar, food coloring and paprika. Add turnips and simmer 1 minute. Pour hot over minced onion. Pour into hot sterilized jars. Cover and store in refrigerator. Makes about 6 cups. Turnip gives it body; food coloring gives it a pretty color.

Variations: Leave out food coloring and add a shredded carrot for color. Use fresh onion and 1/4 cup less vinegar. Can use more onion and less turnip.

CRANBERRY RELISH

Lenora Miller	G. William Miller
8014 Willowbrook	Council 691
Wichita, Ks.	State Publicity Chairman

- 4 c. cranberries
- 2 oranges
- 2 apples, peeled and cored
- 1 lemon

Grind all ingredients with meat grinder. Add 2 1/2 cups sugar. Keep refrigerated. Will keep at least 2 weeks. Makes little over 1 quart.

PICKLED OKRA

Veronica Lauer	Ambrose Lauer
8101 W. McArthur Rd.	Council 3114
Wichita, Ks.	District Deputy #21

Cut fresh okra approximately 3 inches long. Wash thoroughly and pack whole in quart jars. Add to each jar:

- 1/4 tsp. celery seed
- 1/8 tsp. red pepper
- 1/4 tsp. minced garlic
- 1 tsp. dill seed
- 1/4 tsp. alum

PICKLED OKRA (Continued)

Brine:

1 qt. water	1/2 c. iodized salt
1 pt. vinegar	

(Use 2/3 water to 1/3 vinegar - white--ratio use 5% acidity). Combine and boil. Fill sterilized jars and seal (heat rubber lids well!). Extra brine may be refrigerated for a few days. Let stand 6-8 weeks. Okra is a good source of Vitamin A.

WATERMELON PICKLES

Tillie Simmelink
Route 2, Box 54
Osborne, Ks.

Ernest G. Simmelink
Council 4759
Past Grand Knight

Select thick watermelon rind, trim off outer green skin and the pink flesh, leaving only the greenish white part. Cut into 1 1/2 inches long, 1/2 inch wide. Soak 2 pounds rind overnight in 3 teaspoons salt to 1 quart water. Drain and wash in morning, then cook until tender in clear water.

Syrup:

4 c. sugar	1 tsp. allspice
2 c. vinegar	2 c. water
1 tsp. cinnamon or whole cinnamon	1 tsp. lemon peel spice
	1 tsp. cloves

Boil all ingredients 10 minutes. Put watermelon rinds in syrup and boil until clear. Pack in sterile, hot jars and seal.

LIME PICKLES

Leila Schuler
Nortonville, Ks.

Wilfred (Butch) Schuler
(Deceased) Council 2093
Past State Deputy

8 pt. cucumbers, sliced thick	4 pt. sugar
2 c. lime	2 Tbsp. salt
7 c. vinegar	1 qt. small onions
2 Tbsp. mixed pickling spices in cloth bag	1 qt. cauliflower, cut in small pieces

LIME PICKLES (Continued)

Mix 2 cups lime in 1 gallon water. Pour over cucumbers and soak for 24 hours. Rinse well and drain. Soak in clear cold water 3 hours, drain. Add onions and cauliflower. Combine remaining ingredients, boil, pour over vegetables and marinate overnight. Then boil 35 minutes. Pack in jars and seal.

BREAD AND BUTTER PICKLES

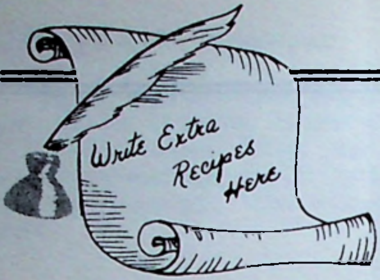
Madeline Ketter
Tipton, Ks.

Council 1645
Tipton, Ks.

- 1 doz. large cucumbers
- 1 c. sugar
- 1 c. water
- 1 pt. vinegar
- 1 tsp. mustard seed
- 1 tsp. celery seed
- 1 tsp. cinnamin
- 1 tsp. turmeric
- Pinch of pepper
- Pinch of alum
- 3 onions, sliced thin

Slice cucumbers thin and soak with onions 2 hours. Remove and drain. Heat vinegar, water, celery seeds, mustard seeds, cinnamon and turmeric, pepper and alum. Add cucumbers and onions, boil slowly until tender. Pack while hot in sterilized jars and seal.

Write Extra Recipes Here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Recipes
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SOUPS
SALADS
VEGETABLES

TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

CLAM CHOWDER

Carol Rupp
1529 Mound
Winfield, Ks.

Roger P. Rupp, D. D. S.
Council 4713
Former State Retention Chairman

1/3 c. fresh diced celery (2 oz.)
1/3 c. dry chopped onions (2 oz.)
1/3 c. fresh diced potatoes (2 oz.)
1 1/2 c. boiling water
1/2 bay leaf
1/2 pt. chopped clams (1/2 lb.)
2 oz. clam broth
1/2 tsp. salt
Sprinkle of pepper
1/3 c. nonfat dry milk (1 1/3 oz.)
1 c. water
3/4 oz. hard wheat flour, sift
2 oz. butter, melted

1. Add vegetables and bay leaf to water and cook 20 minutes or until tender. 2. Drain clams. Save broth for Step 3 and clams for Step 6. 3. Add clam broth, salt, pepper to vegetables and bring to a boil. 4. Add 1 cup water to the dry milk and heat just below boiling. 5. Blend flour and butter and add it to the milk, stirring constantly. Simmer 5 minutes. Blend all the above ingredients together and simmer 15 minutes.

This recipe was obtained from a Navy chef while Roger was in the service. The original recipe was for 100 persons, but Roger trimmed this down for family size. This recipe serves 4 (2 pints).

BUTTERBALL SOUP

Eloise M. Becker
Route 1, Box 163
Osborne, Ks.

Adolph C. Becker
Council 4759
Member

1 pkg. buns or 4 c. dry bread crumbs (fine)
1 c. toasted crumbs (fine)
1 c. rendered butter
4 eggs, beaten
Pinch of salt
1/8 tsp. allspice

Put bread crumbs in large bowl, sprinkle salt and allspice over crumbs. Add the cool butter and mix well, using hands, until smooth mixture is obtained. Add beaten eggs and mix well again. Roll into balls the size of a walnut. Drop into boiling broth and cook about 8 minutes.

"WICHITA" BEAN SOUP

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
State Advocate

1 c. navy beans
Ham bone or slice of ham, diced
1 1/2 c. potatoes, diced
1 c. carrots, diced
1 c. celery, diced
1 small onion, diced
Water to cover
Salt and pepper to taste

Cook beans until nearly done, add ham. Add the diced vegetables and water to cover. Salt and pepper to taste. Cook until well done. Just before serving, add either 1 (303) can tomatoes which have been run through food mill, or 303 can of tomato juice.

STEAK SOUP

Patricia Kay Lederer
711 Walnut
Valley Falls, Ks.

William E. Lederer
Council 6671
Treasurer

1/4 lb. oleo (1 stick)
1 c. flour
1/2 tsp. pepper
1 tsp. Accent
1 1/2 tsp. Kitchen Bouquet
1 qt. plus 1 c. water
1/2 c. celery, chopped
1 Tbsp. beef base
1/2 c. carrots, chopped
1/2 c. onions, chopped
1 c. mixed vegetables
1/2 lb. or 8 oz. tomatoes, chopped
1 c. ground chuck, cooked and drained

Put meat on to brown, drain. Parboil onions, carrots, celery. Melt butter in 2 quart saucepan, add flour, mix. Add water and stir while heating until thickened, continue stirring. Add Accent, pepper, beef base, tomatoes and cook a minute. Add Kitchen Bouquet and rest of vegetables and cooked meat. Cook on medium heat for 30 minutes, stirring occasionally. This soup may be frozen for later use. Yield· 1 1/2 quarts.

POTATO SOUP

Elaine A. DeVader
508 N. 4th St.
St. Marys, Ks.

Henry R. DeVader
Council 657
Grand Knight

8 slices bacon, diced and fried
1 lb. frozen hash brown potatoes
1 c. celery, diced
1 onion, diced
1 can cream of chicken soup
5 c. milk

Remove diced fried bacon from skillet. Saute onions and celery. Drain off fat, add soup, potatoes and milk to other ingredients. Heat. Simmer on low heat until potatoes are done.

JUDY'S CHILI

Mrs. Leo Beat
1150 S. St. Clair
Wichita, Ks.

Leo Beat
Council 4118
Member

1 1/2 lb. ground beef
1 onion, chopped
2 Tbsp. chili powder
1 small can tomato sauce
1/2 c. catsup
1/2 tsp. garlic salt
2 cans Mexican style beans
1 can tomatoes

Brown beef and onion and drain. Add other ingredients and simmer 2 or 3 hours. Serve or freeze.

SIMPLE FRENCH ONION SOUP

Vicki Rindom
412 E. 7th St.
Emporia, Ks.

David Rindom
Council 727
District Deputy #15

4 medium yellow onions, chopped
1 Tbsp. flour
Salt and pepper
1-2 dinner rolls, sliced, or 2 slices dry white bread, cut into 4 pieces
3 Tbsp. butter
5 c. stock or water
1 bay leaf
1/2 c. grated Gruyere or sharp Cheddar cheese

Use a 2 quart ovenproof casserole or 4 individual heatproof bowls. In a kettle, heat butter and, when foaming, add the onions. Lower heat and cook onions slowly for 15-20 minutes or until golden brown, stirring occasionally with a metal spoon. Watch

SIMPLE FRENCH ONION SOUP (Continued)

Point: The color and flavor of this soup depends on how well the onions are browned; they should be a deep golden but must not burn. Stir in the flour, cook 2-3 minutes more until brown and take from heat. Bring the stock or water to a boil, stir into onion mixture, add seasoning and bay leaf and simmer uncovered for 30 minutes. Remove bay leaf. Lay the sliced rolls or bread in the casserole or bowls and pour in the soup. Sprinkle top generously with grated cheese and bake in hot oven at 400° for 10 minutes or until cheese is brown. Serve in the casserole or individual bowls.

ZUCCHINI SOUP

Pat Lechtenberg
2103 Barker
Lawrence, Ks.

Mike Lechtenberg
Council 1372
Member

1 lb. Italian sausage, casings removed
2 c. celery, cut in 1/2 inch pieces
2 lb. zucchini, cut in 1/2 inch pieces
1 c. chopped onion
2 cans (28 oz. each) tomatoes
1/4 tsp. garlic powder
1 tsp. Italian seasoning
1 tsp. oregano
1 tsp. sugar
1/2 tsp. basil
2 green peppers, cut in 1/2 inch pieces
2 tsp. salt

Brown sausage, drain excess fat. Add celery to sausage and cook for 10 minutes. Add remaining ingredients, except green peppers, to sausage mixture. Simmer covered for 20 minutes. Add green pepper pieces and continue cooking covered for 10 minutes. Serve with garlic buttered Italian bread and grated Parmesan cheese.

DRIED FRUIT SOUP

Eloise M. Becker
Route 1, Box 163
Osborne, Ks.

Adolph C. Becker
Council 4759
Member

1 small pkg. prunes
1 small pkg. peaches
1 small pkg. apricots
1 c. raisins

Cook until well done. Brown 3 tablespoons flour with butter. Add to stewed fruit and add cream and a dash of cinnamon and

DRIED FRUIT SOUP (Continued)

dash of nutmeg to taste. Serve with fried grebbles. Mix:

4 c. flour
1 tsp. sugar
Pinch of salt
2 1/2 tsp. baking powder
5 small eggs

Add enough cream, but do not make stiff. Roll dough about 1/4 inch thick and cut 6 inches long and 3 inches wide. Put in 2 slits and fry in oil until light brown. Sprinkle with sugar.

EASY CHILI SOUP

Anna Marie Jacobs
Box 108
Gorham, Ks.

Victor R. Jacobs
Council 2794
Chancellor

1 1/2 lb. hamburger
1 medium onion
1 Tbsp. fat
1 1/2 tsp. salt
1 c. water
1 1/2 tsp. chili powder
1 1/8 tsp. pepper
No. 2 1/2 can pork and beans
2 (No. 303) cans tomatoes

Brown hamburger and chopped onion in fat. Add remaining ingredients and simmer 45 minutes.

CRANBERRY SALAD SUPREME

Helen Altenhofen
1330 W. 91st Terrace
Lenexa, Ks.

Leo F. Altenhofen
Council 6673
Member

1 lb. cranberries
2 c. granulated sugar
1 c. whipping cream, whipped
1 c. hot water
1 (3 oz.) pkg. raspberry jello
1 c. nuts (English walnuts or pecans)
1 c. Tokay grapes, halved and seeded

Grind berries coarsely. Mix sugar into berries and let stand in warm room overnight. Dissolve jello in hot water. When cold and starting to set, whip jello, add grapes and nuts. Add to berries. As mixture is congealed, fold in whipped cream. Pour into glass baking dish and chill about 24 hours before serving.

KRAUT SALAD

Lenora M. Forst
Route 1
Blaine, Ks.

George Forst
Council 2278
Past Grand Knight

1 lb. 12 oz. can of kraut, drained
1/2 c. celery, finely diced
1/2 small jar pimento, cut up
1/2 c. onion, finely diced
1/3 c. green pepper, chopped

Mix all together. Sprinkle 1 cup sugar over top. Cover well and refrigerate overnight. Next day, add:

1/4 c. sugar
1/4 c. vinegar

Add 1 carrot, finely diced. Mix well and serve. Will keep indefinitely.

TACO SALAD

Mary Funk
Nortonville, Ks.

Melvin Funk
Council 2093
Deputy Grand Knight

1 head lettuce, broken
2 or 3 tomatoes, chopped small
1 (303) can kidney beans, drained
1 1/2 lb. hamburger, browned
1 onion, chopped
1 c. Cheddar cheese, grated
1 pkg. taco seasoning

Mix above ingredients. Just before serving, break up bag of taco chips and toss with above. Use enough Catalina dressing or taco sauce to moisten salad.

CRANBERRY RASPBERRY SALAD

Mrs. Al Hampel
1127 N. Nevada
Wichita, Ks.

Al Hampel
Council 4118
Member

1 large box raspberry or other red jello
1 can cranberries
2 c. water
1 box frozen raspberries

Mix jello according to directions on box. Add cranberries and raspberries. Set in refrigerator. Delicious served with turkey or pork

CABBAGE CHEESE CASSEROLE

Mrs. Ed Morin
Damar, Ks.

Ed Morin
Council 2365
Member

4 c. coarsely shredded cabbage	1/4 c. bread crumbs
1 c. boiling water, salted	2 Tbsp. butter
1 c. milk	2 Tbsp. flour
	1 c. shredded cheese

Cook cabbage in boiling salted water until barely tender. Meanwhile, melt butter, blend in flour and salt. Add milk gradually and cook until mixture thickens. Remove from heat, stir in cheese. Combine cheese sauce and drained cabbage in greased 1 quart casserole. Sprinkle crumbs. Bake at 350° for 20 minutes.

GREEN SUPREME

Doris Ptacek
Route 1, Box 56
Wilson, Ks.

John Ptacek
Council 1924
Former District Deputy

1 pkg. frozen broccoli, thawed	1/2 c. chopped celery
1 1/2 c. cooked rice, drained	1 can cream of mushroom or chicken soup
3 Tbsp. butter or margarine	1 can evaporated milk
Sliced American cheese or Cheez Whiz	1 c. onion, chopped
Salt and pepper to taste	

Saute onion and celery in butter until tender. Cook, drain and fluff rice. Combine all ingredients, except cheese. Bake in 13x9 inch dish. Top with cheese. Bake at 350° until bubbly, 35-40 minutes. Slivered almonds added to this is very tasty.

BARBECUED KRAUT

Joanna Baker
406 Plaza Ave.
Dodge City, Ks.

Don Baker
Council 2955
Former Deputy Grand Knight

3 slices bacon	1 large can kraut
2 tsp. onion	12 oz. can tomato sauce
1/4 c. sugar	

Brown bacon and onion. Add remaining ingredients and simmer 20-30 minutes.

THREE LAYER JELLO SALAD

Mary L. Thelen
725 Highland
Salina, Ks.

Frank J. Thelen
Council 601
Former State Secretary

- 1 (4 oz.) pkg. Philadelphia cream cheese
- 1 c. mayonnaise
- 1 pkg. lemon jello
- 1 c. boiling water

Dissolve jello in boiling water, then add cheese and mayonnaise to hot mixture. I do this in blender. Let cool while preparing the following:

- 2 pkg. orange jello
- Juice from fruit and enough water to make third cup
- 2 c. hot water
- 1 (size 2 1/2) can fruit cocktail, drained

Prepare jello with water and juice, put half in cake pan, let set. Then add lemon mixture, let set. Then add balance of jello to which fruit cocktail has been added, let set. To invert, put jello with fruit on the bottom.

OVERNIGHT SALAD

Frances E. Albertson
Lawrence, Ks.

Orville V. Albertson
Council 1372
Past Grand Knight

- 1 large can pineapple, diced
- 1 lb. miniature marshmallows
- 1/2 c. sugar
- 1 pt. whipping cream
- 2 eggs
- 1 tsp. flour

Drain juice from pineapple, take 1/2 of juice and bring to a boil. Beat eggs, sugar and flour, add rest of juice. Put in hot juice and boil until thick; stir while boiling. Let custard cool. Mix diced pineapple, marshmallows, whipped cream and custard together. Let stand overnight.

COLE SLAW

Vickie Menard	Tim Menard
117 W. 1st St.	Council 1142
Concordia, Ks.	Member

1 large head cabbage	1 medium size onion, diced

Dressing:

1 1/2 c. Miracle Whip salad dressing	Salt and pepper to taste
	2/3 c. sugar
1/4 c. milk	3 Tbsp. vinegar

Mix well, pour over salad. Stir well and refrigerate until needed.

APPLE SALAD

Mrs. Francis Wahlmeier	Francis Wahlmeier
Norton, Ks.	Council 1510
	Past Grand Knight

6 large apples	3 large bananas
12 marshmallows	1/3 lb. white grapes
1 small c. crushed peanuts	1/2 pt. cream
1/2 c. salad dressing recipe	

Salad Dressing:

1/2 c. water	1/2 c. vinegar
1/2 c. sugar	1 egg
1 Tbsp. water	1 Tbsp. flour

Cut apples in small pieces. Slice bananas. Cut marshmallows in small pieces. Mix all together and put in refrigerator until ready to serve. Sugar may be added if desired, also diced celery. For the salad dressing, mix the water, sugar and vinegar in a pan and let come to a boil. Add the egg, well beaten, a tablespoon of water and the flour. Mix well. Boil this a few seconds. Take off the stove and add 1 tablespoon butter. You can use as much of this dressing as you like and keep the remainder in refrigerator until you want to use it.

PINEAPPLE SALAD

Mrs. Fred Scheetz
Norton, Ks.

Fred Scheetz
Council 1510
Member

1 small can crushed pineapple
1 pkg. lemon jello
1/4 c. pimento
1 small pkg. cream cheese
1/2 c. chopped celery
2/3 c. chopped walnuts
1/2 c. whipping cream
1/2 tsp. salt

Drain pineapple, add enough water to liquid to make 2 cups. Heat to boiling and dissolve jello. Blend salt, pimento and cheese. Add to jello along with celery, pineapple and nuts. Chill until syrupy. Whip cream until stiff and fold into jello mixture. Chill and serve. Serves 8.

CRANBERRY SALAD

Helen Newbury
Norton, Ks.

Dean Newbury
Council 1510
Member

2 pkg. unflavored gelatin
1/2 c. cold water
3/4 c. boiling water
1 lb. ground cranberries
1 c. whipped cream
3/4 c. sugar
1 c. celery
1 c. chopped nuts
1 small can pineapple

Soften gelatin in cold water and dissolve in boiling water. When it begins to thicken, add cranberries, sugar, celery, pineapple and nuts. When thickened, fold in whipped cream. Pour into large mold. Serves 12. (This may be made with cherry or lemon jello in place of gelatin and omitting whipped cream. In this case, use 1 cup boiling water and 2 1/2 cups cold water.)

SALAD OF VENUS

Mrs. Louis Welter
Norton, Ks.

Louis Welter
Council 1510
Former Treasurer

2 pkg. raspberry or strawberry gelatin
2 c. boiling water
1 (No. 2) can crushed pineapple, undrained
1 c. shredded coconut
1 c. chopped walnuts
2 (3 oz.) pkg. cream cheese
1/2 c. mayonnaise
1 pt. whipped cream

SALAD OF VENUS (Continued)

Dissolve gelatin in hot water, chill until slightly thickened. Blend cream cheese, mayonnaise, pineapple, coconut and nuts. Fold into slightly thickened gelatin. When firm, fold in the whipped cream and put in your favorite molds.

GREEN MAGIC SALAD

Marcella Dekat
Route 1
St. George, Ks.

Gilbert A. Dekat
Council 902
Past Grand Knight

1 large pkg. lime jello
1 lb. marshmallows
2 c. crushed pineapple
2 c. boiling water
1 large pkg. Philadelphia cream cheese
1 c. mayonnaise
2 c. whipping cream
2 c. cold water

Dissolve jello in boiling water, melt in marshmallows over medium heat for 5 minutes. Cream mayonnaise and cheese together until blended. Add pineapple to this mixture. Combine with marshmallow-jello mixture. Chill until it starts to set, then fold in whipping cream and chill until firm. Place in 13x10 inch pan. Delicious for a dessert also.

PINEAPPLE CHEESE SALAD

Catherine Pottorff
Route 2
Douglass, Ks.

James Pottorff
Council 5328
District Deputy #22

2 pkg. lemon jello
6 bananas
1/2 c. sugar
2 c. crushed pineapple
1 c. shredded cheese
4 c. hot water
2 c. marshmallows
3 Tbsp. cornstarch
1 c. heavy cream

Dissolve gelatin in boiling water, chill. Add bananas and marshmallows. Pour into 9x13x2 inch pan. Chill until set. Mix sugar and cornstarch. Add to pineapple. Cook until thick, stir constantly. Whip cream and fold into cooked pineapple mixture and 1/2 cup cheese. Spread on jello. Sprinkle rest of cheese over top. Chill overnight. Serves 12-15.

FROZEN CHERRY SALAD

Darlene Mathers
2950 Quivira
Great Bend, Ks.

Robert Mathers
Council 862
Former Treasurer

- 1 can cherry pie filling
- 1 (15 oz.) can crushed pineapple, drained
- 1 (9 oz.) Cool Whip
- 1 large can Eagle Brand condensed milk
- 1/3 c. lemon juice
- 1/4 tsp. almond extract

Mix all together in large bowl. Pour into a mold or a Pyrex baking dish. Freeze. Remove 1/2 hour before serving. It serves 16-20.

STRAWBERRY SALAD

Mrs. Leo Beat
1150 S. St. Clair
Wichita, Ks.

Leo Beat
Council 4118
Member

- 2 pkg. strawberry gelatin
- 3 medium mashed bananas
- 1 pkg. whipped topping
- 1 (No. 2) can crushed pineapple
- 2 pkg. (10 oz.) frozen strawberries, thawed

Measure pineapple juice and add enough water to make 2 cups liquid. Heat to boiling and pour over gelatin and dissolve. Let cool. Mash bananas and combine with pineapple and strawberries. Add fruit to gelatin. Refrigerate and add whipped topping on top before serving. Serves 8-10.

SALAD

Thelma Conway
Natoma, Ks.

Loyd Conway
Council 1857
Member

- 1 (3 oz.) pkg. lemon jello
- 1 c. boiling water
- 1 c. boiling water
- 1 c. miniature marshmallows
- 1/3 c. mayonnaise
- 1 c. drained fruit cocktail (No. 2 can)
- 1 c. Mandarin oranges

Set jello, beat in mayonnaise. Add fruit and chill.

PEAR SALAD

Marcella Haselhorst	John A. Haselhorst
116 S. Maple St.	Council 3034
Russell, Ks.	Former Advocate

1 pkg. lime gelatin
2 (3 oz.) pkg. cream cheese
1/2 tsp. lemon flavoring
1/2 c. quartered maraschino cherries
1 (303 size) can pears
1 pkg. whipped topping, or
 1 c. heavy cream, whipped
1/3 c. chopped pecans

Drain pears and use 1 cup of the liquid. Heat pear juice to boiling, then add gelatin to dissolve. Beat in the cream cheese and crushed pears. When cool and syrupy, fold in the whipped cream, maraschino cherries and chopped nuts. Pour into a mold and chill.

TURKEY FRUIT SALAD

Florence McCourt	Joseph B. McCourt
1703 Penn St.	Council 1372
Lawrence, Ks.	Former Recorder

4 c. chopped cooked turkey
1 c. chopped walnut meats
1 c. chopped white seedless grapes
1 c. chopped apples
1 c. chopped pineapple
1 1/2 c. salad dressing

Combine ingredients, refrigerate.

BLUEBERRY SALAD

Pat Lechtenberg	Mike Lechtenberg
2103 Barker	Council 1372
Lawrence, Ks.	Member

Dissolve 2 small packages raspberry jello in 1 cup boiling water. Add:

1 c. blueberry juice, less 2 Tbsp.
2 Tbsp. lemon juice
1 c. pineapple juice

Chill until slightly thickened.

Then add:

1/2 c. chopped pecans	1/2 pt. cream, whipped
1 (15 oz.) can blueberries, drained	1 (13 1/2 oz.) can crushed pineapple, drained

Mix several times as it jels.

LIME CREAM CHEESE SALAD DELIGHT

Joan Rossetto	Thomas J. Rossetto
2541 S. E. Alexander Drive	Council 534
Topeka, Ks.	Insurance Field Agent

Prepare 1 package orange gelatin as directed. Add:

1 (8 oz.) pkg. cut up cream cheese	1 c. miniature marshmallows

Stir until both are almost completely melted. Add·

1/2 c. salad dressing	2 (8 oz.) cans drained crushed pineapple

Mix well. Chill about 45 minutes. Remove from refrigerator and fold in 1 cup whipped whipping cream. Pour into 8x12x2 inch dish or any molds of the same capacity. Let stand in refrigerator until firm, 3-4 hours. Prepare 1 package lime gelatin, dissolving the powder in 1 cup hot water and then add 3/4 cup cold water. Cool. Pour over cheese mixture and chill until gelatin is set. Cut in squares and serve on lettuce leaf with a small amount of salad dressing and 1/2 cherry on top.

BANANA NUT SALAD

Margaret Weishaar	Francis Weishaar
3634 Devon	(Deceased)
Topeka, Ks.	Council 534

1 c. whipping cream	2 c. crushed vanilla wafers
1 c. chopped pecans	1 tsp. vanilla
2 c. diced bananas	

Whip the whipping cream and fold in remaining ingredients. Chill for about 15-20 minutes. Serves 7 or 8.

VEGETABLE SALAD

Patricia Hisel
Illinois

Robert J. Hisel
Supreme Director

- 1 green pepper
- 1 c. green onions, chopped
- 1 lb. can French green beans
- 1 lb. can small party peas
- 1/2 c. vegetable oil
- 1/2 c. sugar
- 1 c. chopped celery
- 1 small jar pimento
- 1 lb. can plain green beans
- 1 (12 oz.) can whole white corn
- 1/2 c. vinegar
- 1 tsp. each of salt and pepper

Saute. Enjoyed at all potlucks, salad bar, family reunions, etc.

PATIO SALAD

Mary Schmittzehe
Cape Girardeau, Mo.

Hilary F. Schmittzehe
Supreme Director

- 1 head iceberg lettuce, chopped up
- 1 medium green pepper, diced
- 1/2 lb. grated Cheddar cheese
- 2 medium tomatoes, diced
- 1 can drained and washed kidney beans
- 1 sandwich bag full of crushed Fritos

Put ingredients in large bowl in the above order. Toss with cream Italian dressing. If making salad ahead of time, add Fritos right before serving.

A FAVORITE SALAD

Coleta Haberman
3418 Meadow Lark
Great Bend, Ks.

Francis Haberman
Council 862
Member

- 1 medium head cauliflower
- 1 medium bunch fresh broccoli
- 8 oz. can finely sliced chestnuts
- 6 fresh green onions, chopped

Slice cauliflower and broccoli thinly and soak at least 10 minutes in cold salted water (makes 8 cups). Drain and place in large mixing bowl. Add chestnuts and onions. Toss well. Refrigerate overnight with the following dressing:

- 1/2 c. margarine
- 1/3 c. salad oil
- 1 tsp. seasoning (Cavendors)
- 1/4 c. sugar
- 1/3 c. vinegar
- Salt to taste

TWENTY-FOUR HOUR SALAD

Virginia Habiger
Alamota, Ks.

Edwin Habiger
Council 3210
State Commitment to Humanity Chairman

1 medium head of lettuce, torn to bite size
1 c. diced green pepper
1 small onion, diced
1 c. diced celery
1 (10 oz.) box frozen peas, do not thaw

Layer above in 9x13 inch glass pan. Mix:

2 c. real mayonnaise
2 Tbsp. sugar

Spread over salad. Be sure to seal all sides. Sprinkle sharp cheese and bacon bits on top. Salad may be made 24 hours before serving.

PINEAPPLE SALAD

Marie A. Kratky
Route 1
Wilson, Ks.

Alois W. Kratky
Council 1924
Former Inside Guard

2 envelopes lemon jello
2 (3 oz.) pkg. cream cheese
1 (9 oz.) whipped topping
1 (15 1/4 oz.) can crushed pineapple
1 c. chopped celery
1 c. pecans

Dissolve gelatin in 2 cups hot water, using juice from pineapple. Add cream cheese, let set until partly set. Add crushed pineapple, celery and pecans. Add whipped topping mix and combine all ingredients. Let set in refrigerator until ready to serve.

CHEESE APRICOT MOLD

Gertie Steinlage
Route 2
Corning, Ks.

Lambert Steinlage
Council 1769
Member

2 pkg. lemon gelatin
2 (12 oz.) cartons creamed cottage cheese
1/2 c. chopped maraschino cherries
1 carton Cool Whip
1 c. boiling water
1 c. apricot juice
1/2 c. chopped nuts
1 c. sliced canned apricots

CHEESE APRICOT MOLD (Continued)

Dissolve gelatin in boiling water, add apricot juice and mix well. Chill until consistency of jelly, fold in cottage cheese, Cool Whip, nuts, cherries and apricots. Pour into lightly greased 1 1/2 quart mold and chill until set. Garnish with apricot slices if desired. Will serve 8-12.

WATERGATE SALAD

Coleta Haberman
3418 Meadow Lark
Great Bend, Ks.

Francis Haberman
Council 862
Member

1 (9 oz.) carton whipped topping
1 box instant pistachio pudding
1 c. (1 lb.) crushed pineapple and juice
1 c. nuts

Fold dry pudding mix into whipped topping. Add pineapple juice, marshmallows and nuts. Refrigerate.

APRICOT-PINEAPPLE SALAD

Dolores Miller
Route 1
Valley Falls, Ks.

Paul Miller
Council 6671
Trustee

2 pkg. orange jello
1 1/2 c. cold water or juice
1 (No. 2) can chunk pineapple
2 c. hot water
1 (No. 2 1/2) can apricots, cut
Few marshmallows

Topping: Cook -

1 c. pineapple and apricot juice
1 egg, well beaten
2 Tbsp. flour
1 heaping Tbsp. butter
1/4 c. sugar

When cool, add 1/2 cup cream, whipped. Garnish with shredded cheese.

JAZZ SALAD

Mary K. Beat
1015 College Lane
Hutchinson, Ks.

Clarence Beat
Council 612
Financial Secretary

3 envelopes Knox gelatine
1 small can pineapple, chopped
1 c. sweet pickles, chopped
3 c. cold water
2 c. sugar
1/2 c. cold water
1 c. chopped pecans (not too fine)
1 c. pineapple juice
1/2 c. vinegar

Dissolve Knox gelatine in 1/2 cup cold water. Boil vinegar, 3 cups water and pineapple juice together. After boiling, add gelatin and sugar. Let this boil well, then cool. After cooling, add pecans, pineapple and pickles. Let set until quivery. Then press in Tokay grapes (remove seeds) and put where wanted. Serve with dressing of 1/2 mayonnaise and whipped cream.

This recipe was made by my mother, Mrs. Dennis Dullea, when I was a child and it is very good.

COLD SPINACH SALAD

Louise J. Berning
902 Crescent
Scott City, Ks.

Terrence A. Berning
Council 2930
Member

2 (10 oz.) pkg. frozen chopped spinach
1/2 c. finely chopped onion
1 c. grated Cheddar cheese
1/2 tsp. salt
2 tsp. vinegar
3 hard boiled eggs, chopped
1/2 c. finely chopped celery
1 c. mayonnaise
1/2 tsp. Tabasco sauce

Squeeze moisture out of spinach and mix with other ingredients. Mix up day before and refrigerate. Best served with horseradish.

FRESH RHUBARB SALAD

Mary Haberman
Route 1, Box 71
Olmitz, Ks.

Leonard Haberman
Council 2100
Past Grand Knight

- 2 c. fresh or frozen rhubarb, cut into 1/2 inch pieces
- 1/2 c. sugar
- 1 pkg. strawberry gelatin
- 2 Tbsp. crushed pineapple
- 1/4 c. chopped black walnuts
- 1/4 c. water
- 1 c. hot water
- 2 medium apples, chopped with skin

Combine rhubarb, sugar and 1/4 cup water. Bring to boil, reduce heat and simmer about 5 minutes. Remove from heat and let stand covered until partially cooled. Dissolve gelatin in 1 cup hot water, blend in warm rhubarb mixture. Chill until slightly thickened. Fold in pineapple, apples and nuts. Chill overnight.

OLD-FASHIONED SWEET-SOUR COLE SLAW

Mary Horinek
106 Logan
Atwood, Ks.

Adolph Horinek
Council 3033
Member

- 1 1/2 lb. shredded green cabbage
- 1 tsp. salt
- 2/3 c. sugar
- 1/3 c. vinegar
- 1 c. whipping cream

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve

APRICOT-PINEAPPLE SALAD

Ann Hosler
Route 1
Valley Falls, Ks.

Robert C. Hosler
Council 6671
Member

- 2 pkg. orange jello
- 1 c. pineapple
- 1 c. apricots
- 2 c. boiling water
- 2 c. cold water or 8 ice cubes
- 12 marshmallows, or more

Drain juice from apricots and pineapple, combining 1/2 cup of each to be used in salad. Mash apricots. Dissolve jello in boiling water, add fruit, fruit juice and marshmallows. Pour mixture in flat pan and chill to set. Prepare the following topping.

APRICOT-PINEAPPLE SALAD (Continued)

Topping:

1/2 c. sugar
2 heaping Tbsp. flour
1 egg
2 Tbsp. butter

Stir 1 cup pineapple and apricot juice into mixture and boil until thickens. Set to cool. Fold in 1 cup whipped cream. Spread topping over salad top. Chill and serve.

CABBAGE SALAD

Mabel Dreher
401 E. 17th St.
Hays, Ks.

Edwin Dreher
Council 1325
Past Faithful Navigator

1 large head cabbage, shredded
2 large red onions, sliced
1 green pepper, chopped
1 small jar pimentos
1 c. plus 2 Tbsp. sugar
1 Tbsp. salt
1 tsp. dry mustard
1 tsp. celery seed
1 c. vinegar
3/4 c. vegetable oil

Place cabbage, onions, peppers and pimentos in layers in large earthen pot or enameled pan. Pour 1 cup sugar over vegetables. Heat to boiling the salt, mustard, celery seeds, vinegar, 2 tablespoons sugar and salad oil. Pour over cabbage mixture. Refrigerate at least 4 hours before serving. Store in glass jars. Will keep in refrigerator for a month.

PEA SALAD

Cecilia Vossman
626 E. 3rd St.
Beloit, Ks.

Donald Vossman
Council 921
Former State Warden

3 c. chopped lettuce
A little sugar
Salt and pepper
6 hard boiled eggs, sliced
10 oz. frozen peas or canned peas
1 lb. bacon, fried crisp and crumbled
1/2 c. green onion
8 oz. shredded Swiss cheese
3 c. lettuce

Put in layers in large bowl. Add 1 cup salad dressing on top. Set overnight and stir.

COTTAGE CHEESE JELLO SALAD

Mrs. Ed Morin
Damar, Ks.

Ed Morin
Council 2365
Member

1 small pkg. jello (any flavor)
1 can fruit (fruit cocktail, crushed pineapple or any other)
1 small carton Cool Whip
1 small carton small curd cottage cheese

Put jello directly from package into bowl. Do not add any liquid. Drain fruit. Dump cottage cheese and Cool Whip into mixing bowl with dry jello, then add drained fruit. It is ready to serve. Refrigerate.

STRAWBERRY SALAD

Marlene Wagner
Route 1
Atchison, Ks.

Dennis Wagner
Council 818
Member

2 pkg. strawberry jello
1 c. hot water
12 oz. carton sour cream
2 (10 oz.) pkg. frozen strawberries
1 small can crushed pineapple
8 oz. pkg. cream cheese

Thaw strawberries. Dissolve jello in hot water. Add berries and pineapple to jello. Pour half of mixture in 9 inch square dish. Set in icebox until firm. Keep remaining jello at room temperature. Mix sour cream and cheese well. Cover firm jello with cheese mix and then cover with remaining jello. Cool until firm.

YUM YUM SALAD

Therese Cooper
8566 W. 85th St.
Overland Park, Ks.

Gary D. Cooper
Council 843
Grand Knight

3 oz. pkg. cherry gelatin
3 oz. pkg. lime gelatin
3 oz. pkg. lemon gelatin
1 c. miniature marshmallows
1 c. cream, whipped
3 oz. pkg. cream cheese
1 c. salad dressing or mayonnaise
1 small can crushed pineapple, not drained

Prepare lime gelatin according to package directions. Pour

YUM YUM SALAD (Continued)

into 9x13x2 inch glass baking dish. Allow to congeal completely. Dissolve lemon gelatin in 1 cup boiling water. While hot, dissolve marshmallows in it. Whip in softened cream cheese and salad dressing. Add pineapple. Fold in whipped cream. Spread on top of green layer and allow to congeal completely. Prepare cherry gelatin according to package directions. Pour on top of yellow layer and let congeal overnight. Serves 12.

SALAD DESSERT

Janet Kay Haag	Robert J. Haag
615 S. Van Buren	Council 601
Hugoton, Ks.	Former Chancellor

- 1 small box lemon pudding pie filling
- 1 small box lime jello
- 1/2 c. sugar
- 1/2 c. water
- 2 egg yolks
- 2 c. water
- 1 pkg. Dream Whip, prepared
- Graham cracker crust

Mix first 4 ingredients together until all is liquid on medium heat. Beat egg yolks and stir in. Add remaining 2 cups water. While this cooks to a pudding thickness, make graham cracker crust with butter and put in bottom of oblong pan or big pie plate. Cool in refrigerator. Mix up 1 envelope of Dream Whip and set in refrigerator. When pudding is thick and has boiled, remove from heat and set in refrigerator to cool slightly. When cool, remove from refrigerator and mix with mixer the pudding and Dream Whip. Pour onto graham cracker crust and chill for 2-3 hours. This may be used for salad or dessert.

SEVEN-LAYER SALAD

Mrs. Al Hampel	Al Hampel
1127 N. Nevada	Council 4118
Wichita, Ks.	Member

- 1 head lettuce, chopped
- Cauliflower flowerets
- 2 stalks celery
- 2 carrots,
- Green pepper, finely chopped
- Frozen peas, thawed
- 2 c. mayonnaise
- 2 Tbsp. bacon bits
- 1 pkg. Good Seasons Italian dry salad dressing mix

Layer each vegetable in a 9x13 inch pan. Mix mayonnaise, SEVEN-LAYER SALAD (Continued)

Good Seasons dry salad dressing mix and bacon bits. Spread on top. Sprinkle with Parmesan cheese. Set overnight. Stir before serving.

PISTACHIO SALAD

Mrs. Walter M. Hund	Walter M. Hund
Box 57	Council 1392
Paxico, Ks.	Past Grand Knight

1 (3 3/4 oz.) box pistachio instant pudding	1 large (20 oz.) can crushed pineapple
1 c. miniature marshmallows	1 (9 oz.) carton whipped topping

Mix pudding and pineapple, then fold in marshmallows and whipped topping. Chill. Serves 10-12.

FRUIT SALAD

Chuck Karlin	Francis Karlin
444 8th St.	Council 6660
Phillipsburg, Ks.	Chairman, Youth Activities

Small can of peaches or apricots, drained and washed	1 small can pineapple, drained
2 small bananas	1 small pkg. strawberries
Mandarin oranges, drained and washed	2 small apples (celery may be substituted)

Add 2 or 3 drops lemon juice or Fruit Fresh to keep fruit from turning brown. Mix well and chill. Will serve 6 people.

SALAD MADE FROM CHERRY PIE FILLING

Christine Tomlinson	Richard Tomlinson
5612 County Line Road	Council 6781
Kansas City, Ks.	District Deputy #4

1 (3 oz.) box raspberry jello	1 c. boiling water
21 oz. can cherry pie filling	

Dissolve jello in 1 cup boiling water and add pie filling. Put in 9x9 inch dish or 4 cup mold and 3 cup mold. Let mixture congeal in refrigerator.

SALAD MADE FROM CHERRY PIE FILLING (Continued)

Prepare the following ingredients to put on top of the cherry mixture when set:

- 1 (3 oz.) box orange jello
- 1 c. boiling water
- 1 (8 3/4 oz.) can crushed pineapple
- 1 (3 oz.) pkg. cream cheese
- 1/3 c. mayonnaise
- 1 c. small marshmallows

Mix cream cheese and mayonnaise. Gradually add orange jello that has been dissolved in 1 cup boiling water. Add crushed pineapple. Fold in whipped cream and add marshmallows. Pour over top of cherry mixture after cherry mixture has set.

A GOOD ZESTY SALAD

Agedia Haselhorst
Gorham, Ks.

Walter J. Haselhorst
Council 2794
District Deputy #28

- 1 c. cottage cheese
- 1 c. sugar
- 1 pkg. lime jello
- 1 c. cold water
- 1 c. partly drained crushed pineapple
- 1 c. Cool Whip

Bring sugar and pineapple to boil. Add jello and dissolve. Add cold water and let set to quivery stage. Fold in cheese and Cool Whip. When set, cut in squares and serve on shredded lettuce.

SAUERKRAUT SALAD

Ava Prochaska
Route 1
Dunlap, Ks.

Harold Prochaska
Council 4672
State Warden

- 1 large can sauerkraut, drained
- 1 c. diced celery
- 1/2 c. green peppers
- 3/4 c. sugar
- 1 c. diced onions
- 1/2 c. diced carrots
- 1/2 c. pimento

Drain sauerkraut. Cut through sauerkraut while still in can to make smaller pieces. Combine all together. Let set overnight to marinate. Good for several days.

ORANGE-PINEAPPLE-CHEESE SALAD

Billie Appelhans
357 N. Tyler Road
Wichita, Ks.

John Appelhans
Council 4118
Member

1 (20 oz.) can crushed pineapple, juice too
2/3 c. sugar

Mix in pan and bring to a boil. Add 1 family size package orange jello. Dissolve well, then add 2 cups cold water. Stir well. Chill until it begins to thicken. Fold in:

1 1/2 c. mild cheese, grated
1 c. chopped nuts
1 large container Cool Whip

Refrigerate. Store in tight container.

ICEBOX SALAD

Marilyn Cox
1111 Fifth Avenue
Dodge City, Ks.

Robert W. Cox
Council 2955
Insurance Field Agent

1 pkg. lemon jello
1/2 c. sugar
1 1/2 c. boiling water
1 can crushed pineapple
12 marshmallows
1 c. chopped nuts
12 graham crackers, crushed
1 1/2 c. whipping cream

Dissolve jello and sugar in boiling water and cool. When jello begins to set, add pineapple, marshmallows, nuts, whipped cream. Put rolled cracker crumbs in pan and add jello mixture. Chill in refrigerator.

JELLO SALAD

Doris Gilbert
312 E. Mill
Plainville, Ks.

Harlan E. Gilbert
Council 1857
Former Council Chairman

1 pkg. lime jello
1 c. boiling water
1 tsp. lemon juice
1 small can crushed pineapple
1 c. cottage cheese
1 c. marshmallows
1/2 c. nutmeats
1 c. whipped cream

Mix together and chill.

FROZEN PEACHY SALAD

Ginny Faltermeier
1132 Denmark
Wichita, Ks.

John Faltermeier
Council 4118
Member

- 1 (29 oz.) can peach slices, drained (reserve juice)
- 1 (8 oz.) carton plain yogurt (or cherry; if so, leave out sugar)
- 1 (8 oz.) pkg. cream cheese, softened
- 1/4 c. sugar
- 1 (16 oz.) can dark sweet pitted cherries, well drained
- 1/2 c. peach juice
- 1 c. marshmallow creme or 1 c. mini marshmallows
- 1/4 tsp. salt

Combine peach juice and marshmallow creme, beat until smooth. If mini marshmallows are used, melt and cool slightly. Beat cream cheese until smooth, add sugar and salt. Pour into 8 inch square pan or 2 refrigerator trays. Cover with foil and freeze. Let stand a short time before serving.

LIME - COTTAGE CHEESE SALAD

Helen Hickel
622 Isern
Ellinwood, Ks.

Joe Hickel
Council 1187
State Membership Director

- 1 (6 oz.) pkg. lime jello
- 1 1/2 pt. water or juice
- 3/4 lb. cottage cheese
- 1 can crushed pineapple
- 1/4 c. chopped nuts (optional)
- 1/3 c. evaporated milk
- 3/4 c. mayonnaise
- 1/4 tsp. sugar
- Pinch of salt
- 1/4 c. horseradish

Mix gelatin with hot liquid. Combine remaining ingredients and add to gelatin when it begins to thicken. More chopped nuts may be used and horseradish may be omitted if desired. Pour into mold or 9x13 inch loaf pan and chill. Makes approximately 18 servings.

CARROT (CLARICE) SALAD

Irene Sander
Route 1
Gorham, Ks.

Louis Sander
Council 2794
Grand Knight

- 2 lb. carrots, cooked until tender and drained (frozen carrots will work)
- 2 green peppers
- 1 can tomato soup
- 1 c. salad oil
- 1 tsp. salt
- 2 onions (medium), sliced
- 3/4 c. vinegar
- 1 c. sugar
- 1 tsp. Worcestershire sauce

Blend soup, salad oil, salt, vinegar, sugar and Worcestershire sauce in blender or by hand. Pour over vegetables. Let stand 24 hours in refrigerator. Makes a large salad.

WALNUT WALDORF SALAD

Florence Gartner
1173 College
Topeka, Ks.

Peter C. Gartner
Council 2608
Past Grand Knight

- 1 pkg. lemon jello
- 2 unpeeled red apples, diced
- 2 Tbsp. lemon juice
- 1 c. sliced celery
- 1 1/2 c. hot water
- 2 Tbsp. sugar
- Dash of salt
- 1/2 c. chopped walnuts

Dissolve jello in hot water. Chill until it begins to set. Fold in apples, sugar, lemon juice and salt. Add celery and walnuts. Chill in 1 quart mold until set.

MRS. BENNETT SALAD

Mary Sander
Box 222
Gorham, Ks.

Bruce Sander
Council 2794
Outside Guard

- 1 head of lettuce
- 1 c. chopped celery
- 1/2 Bermuda onion
- 1/2 green pepper
- 1/2 red pepper
- 1 (10 oz.) pkg. frozen peas (leave frozen)

Layer these ingredients in order listed. Then combine:

- 2 c. mayonnaise
- 2 Tbsp. sugar

MRS. BENNETT SALAD (Continued)

Spread over the salad. Top with:

4 oz. shredded cheese

8 slices crushed crisp bacon

Let stand in refrigerator for 24 hours.

TWENTY-FOUR HOUR LAYER SALAD

Agnes Ruder
103 S. Colorado
Plainville, Ks.

Alfred R. Ruder
Council 1857
Member

Line a 13x9 inch pan with bite size pieces of lettuce. Sprinkle with pieces of 1/2 green pepper, then with 1/2 red pepper. Add 1/2 cup chopped celery and then 1/2 cup chopped sweet red onion. Sprinkle with 1 package frozen green peas, uncooked. Mix:

1 1/2 c. mayonnaise

2 Tbsp. sugar

Spread this mixture over the top. Top this with 4 ounces grated Cheddar cheese and then top with 8 slices of crisp fried crumbled bacon. Cover and refrigerate overnight.

SAUERKRAUT SALAD

Laurita Sanders
7324 Newton Dr.
Overland Park, Ks.

Elmer J. Sanders
Council 3020
Former Secretary

1 large can sauerkraut, drained and chopped fine
1 c. sugar
1/2 c. salad oil
1/4 c. white vinegar

2 Tbsp. diced pimento for color
1 c. diced celery
1 medium sized diced onion
1 medium sized diced green pepper

Mix and keep refrigerated overnight or longer.

CAULIFLOWER BROCCOLI SALAD

Laura Nilges	Alfred G. Nilges
P. O. Box 325	Council 2680
Richmond, Ks.	Former State Treasurer

- 1 head cauliflower
- 1 head broccoli
- 1 onion (optional)
- 2 Tbsp. sugar
- 2 Tbsp. vinegar
- 1 c. mayonnaise

Cut cauliflower and broccoli into bite size pieces. Chop onion. Mix sugar and vinegar with mayonnaise. Add to vegetables and mix until pieces are coated. Refrigerate. It is better if it stands a few hours to sour.

CRANBERRY RELISH SALAD

Eleanor Urban	Edward J. Urban
210 E. 24th St.	Council 1325
Hays, Ks.	Grand Knight

- 1 (8 1/2 oz.) crushed pineapple
- 1/2 c. sugar
- 1 (3 oz.) pkg. jello
- 1 Tbsp. lemon juice
- 1 c. fresh ground cranberries
- 1 c. chopped celery
- 1 small unpeeled orange, seeds removed
- 1/2 c. walnuts

Drain pineapple. Save juice. Add water to make 1/2 cup. Add syrup, lemon juice. Chill until partially set. Add fruits, celery and nuts. Chill.

QUICK FRUIT SALAD

Virginia Kaiser	Edward Kaiser
1213 N. Clay	Council 1521
Hoisington, Ks.	Warden

- 1 (11 oz.) can Mandarin oranges
- 1 (17 oz.) can fruit cocktail
- 1 (8 oz.) pineapple chunks
- 1 pkg. instant lemon pudding

Drain liquid from oranges. Do not drain other fruits. Combine fruit. Stir in dry instant pudding and set until liquid is absorbed. Refrigerate until serving time.

Variation: A non-dairy whipped topping may also be added for a different flavor.

JELLO

Juanita Meyer
Route 4, Box 288
Pittsburg, Ks.

Joe Meyer
Council 883
Former District Deputy

1 (15 oz.) can blueberries
1 (15 oz.) can crushed pineapple
8 oz. sour cream
2 pkg. raspberry jello
1/4 c. chopped nuts

Dissolve jello in 2 cups hot water. Drain berries and add enough water to make 1 1/2 cups. Let partially set. Fold in berries, pineapple, cream and nuts.

JELLIED WALDORF SALAD

Anne Klug
Box 66
Odin, Ks.

Leo L. Klug
Council 2630
Former Warden

1 pkg. lime gelatin
1 large apple, diced
1/2 c. diced celery
6 marshmallows
6 diced dates
1 Tbsp. lemon juice
1/4 c. pecans, chopped

Prepare gelatin according to directions on package. When slightly thickened, fold in remaining ingredients. Serve on crisp lettuce and top with spoonful of salad dressing if desired.

CAULIFLOWER SALAD

Emily Klein
1209 Western Drive
Liberal, Ks.

George W. Klein
Council 3381
Recorder

1 head cauliflower
1 bunch radishes
1 bunch green onions
1 large cucumber

Combine:

1/2 c. vinegar
1/2 c. sugar
2 Tbsp. buttermilk
1/2 tsp. salt
1/2 tsp. pepper

Chop the above listed ingredients together. Pour liquid mixture over chopped vegetables and refrigerate for 1 hour before serving.

SEVEN-UP SALAD

Mrs. Al Soukup	Al Soukup
Wilson, Ks.	Council 1924
	Past Grand Knight

2 pkg. cherry gelatin
2 c. boiling water
1 king size bottle 7-Up
1 small can crushed pineapple, drained (reserve syrup)
3 mashed bananas

Dissolve gelatin in hot water, add remaining ingredients and place in refrigerator to chill. Prepare the following pudding. Cook until thick:

3/4 c. sugar
Reserved pineapple juice
2 Tbsp. flour
1 egg

Chill. When cold, fold in 1 package whipped cream mix which has been beaten stiff. Whip thoroughly and spread on firm gelatin. Sprinkle with chopped pecans.

CABBAGE SALAD

Eleanor Urban	Edward J. Urban
210 E. 24th St.	Council 1325
Hays, Ks.	Grand Knight

4 c. cabbage, shredded
1 c. vinegar
1/2 c. water
1 c. sugar
Salt
1/2 green pepper, chopped
1/2 red pepper, chopped
1 onion, chopped
1/2 c. salad oil

Mix, let stand at least 6 hours or better overnight. Keeps a long time if stored in refrigerator.

EASY SALAD

Pat Brungardt	Frank L. Brungardt
2400 Centennial Blvd.	Council 6984
Hays, Ks. 67601	Treasurer

1 pkg. lime jello, dry
1 can pineapple, not drained
1 pkg. small marshmallows

Mix together and allow to stand overnight. Add 1 package

EASY SALAD (Continued)

of Dream Whip, whipped up as on package, and 1/2 cup crushed butter mints. Mix together and let set.

OH BOY SALAD

Dolores A. McNeill	Robert L. McNeill
Route 5	Council 976
Newton, Ks.	Grand Knight

Mix 2 packages lemon jello with 4 scant cups water. Let set until slightly thickened. Thoroughly drain 1 (No. 2) can crushed pineapple and reserve the juice. Fold into jello the pineapple and:

4 sliced bananas
2 c. miniature marshmallows

Spread in large glass baking dish until set.

Topping:

1 c. pineapple juice
1/4 c. sugar
1 Tbsp. cornstarch

Cook together until thick and clear. When cool, fold into either 1 small carton Cool Whip or 1 package prepared Dream Whip. Spread over the top. Sprinkle with nuts (optional).

CHRISTMAS SALAD

Miriam Brunell	Leonard Brunell
Route 1, Box 39	Council 2114
Aurora, Ks.	Member

2 c. raw cranberries
1 1/2 c. water
1 c. sugar
1 pkg. cherry gelatin
1/2 c. crushed pineapple, drained
1 tart apple, peeled and finely chopped
1/2 c. nutmeats

Add water to cranberries and simmer 10 minutes. Add sugar. Stir and add gelatin. Remove from stove and partially cool. Add drained crushed pineapple, a little pineapple juice and chopped apple and nuts. Pour into mold and chill.

BLUEBERRY HEAVEN SALAD

Alice Marie Schrant	Everett Schrant
Gorham, Ks.	Council 2794
	Deputy Grand Knight

Three layers; let each jell.

Layer 1:

- 1 box black raspberry jello or black cherry
- 1/2 c. boiling water
- 1/2 c. blueberry juice
- 1 (No. 303) can crushed pineapple, undrained

Mix jello with water and juice. Add pineapple.

Layer 2:

- 1/4 c. milk
- 20 large marshmallows
- 1 large pkg. cream cheese
- 1 medium size carton Cool Whip

Cook milk with marshmallows, add cream cheese. Add Cool Whip.

Layer 3:

- 1 box black raspberry or black cherry jello
- Blueberry juice and boiling water to make 1 cup
- 1 can blueberries

Mix jello with blueberry juice and water. Add blueberries.

SHOESTRING TUNA SALAD

Janet Kay Haag	Richard J. Haag
615 S. Van Buren	Council 601
Hugoton, Ks.	Former Chancellor

- 1 c. Miracle Whip
- 1 Tbsp. prepared mustard
- 3/4 c. milk
- Dash of Tabasco sauce
- 2 (7 oz.) cans tuna
- 1 1/2 c. celery, diced
- 2 (4 1/2 oz.) cans shoestring potatoes

Mix the first 4 ingredients. Chill tuna and celery. Then add first mixture to tuna and celery. Right before serving, add shoestring potatoes.

LAYER LETTUCE SALAD

Joanna Baker
406 Plaza Ave.
Dodge City, Ks.

Don Baker
Council 2955
Former Deputy Grand Knight

Layer following ingredients in 9x15 inch dish:

- 1/2 head lettuce, shredded
- 1 layer chopped new green onions
- 1 layer chopped green peppers
- 1 layer chopped celery
- 1 pkg. frozen peas (bring to boil, drain and cool)
- 1/2 head lettuce, shredded

Mix:

- 1 pt. Miracle Whip
- 2 Tbsp. sugar

Spread on top of lettuce. Sprinkle 3 ounces shredded Cheddar cheese on top. Cover with Saran Wrap and refrigerate overnight.

CRANBERRY SALAD

Ruth Keating
813 Ash St.
Wamego, Ks.

D. R. "Bud" Keating
Council 2278
Chairman, Pennies for Heaven Program

- 1 pkg. orange jello (small)
- 1 pkg. raspberry jello (small)

Mix according to package directions, substituting 2 cups cranberry juice cocktail for cold water. When thickened, add:

- 1 small pkg. diced Philadelphia cream cheese
- 1 c. diced apples
- 1 c. diced celery
- 1 c. nuts

Top with coconut if desired.

OLD FASHIONED SWEET-SOUR COLE SLAW

Cora M. Schenk
Box 26
Olmitz, Ks.

George C. Schenk
Council 2100
Deputy Grand Knight

- 1 1/2 lb. shredded cabbage
- 1/3 c. vinegar
- 1 c. whipping cream
- 1 tsp. salt
- 2/3 c. sugar

Place shredded cabbage in covered dish in refrigerator for several hours. Mix the ingredients in order given 30 minutes before serving. Chill and serve.

CRISP COLE SLAW

Mrs. Nick Wagner	Nick Wagner
Route 1	Council 818
Atchison, Ks.	Advocate

3 lb. cabbage	1 c. cooking oil
1 sweet green pepper	1 1/4 c. white vinegar
1 sweet red pepper	1 Tbsp. salt
2 medium onions	2 tsp. celery seed
2 c. sugar	

Shred cabbage, peppers and onions. Mix well with sugar. Place in covered bowl, let stand in refrigerator for 2 hours. Do not drain liquid. Boil oil, vinegar, salt and celery seeds until salt is dissolved. Pour over cabbage mixture and refrigerate an hour or so before eating. It's best when cold. Stays crisp and good for a month in refrigerator.

GLAZED FRUIT SALAD

Irene Fisher	Don Fisher
4832 Skyline Pkwy.	Council 4254
Topeka, Ks.	General Insurance Agent

1 (16 oz.) can pineapple, chunk, drained	7 or 8 bananas, sliced
2 small cans Mandarin oranges, drained	1 can peach or apricot pie filling, cut up large pieces of fruit
1 (16 oz.) can pears, drained, cut in chunks	Miniature marshmallows, 1 or 2 c., as desired

Mix ingredients together and refrigerate. Makes 12-15 servings. May be used as a salad or a dessert. Top with whipped cream.

TACO SALAD

Mary Kohake
Route 1
Centralia, Ks.

Daniel C. Kohake
Council 1769
District Deputy #12

1 1/2 lb. hamburger
3 tomatoes
1 c. shredded Cheddar cheese
1/2 c. cream Italian dressing
1 head lettuce
1 small onion
1/2 c. taco sauce
1 (5 1/2 oz.) pkg. taco flavor tortilla chips

Brown hamburger, drain grease, then add 1/2 cup taco sauce. Mix. Let cool before adding to salad. Chop lettuce, tomato and onion in large bowl. Shred 1 cup Cheddar cheese into salad. Add hamburger. Toss all ingredients. Before serving, add 1/2 cup cream Italian dressing and taco chips, slightly crushed. Toss all ingredients. A large salad and is a meal by itself.

COKE JELLO SALAD

Mildred Klaus
1326 Felton Drive
Hays, Ks.

Cletus Klaus
Council 4166
Financial Secretary

2 pkg. cherry jello
10 oz. Coke
1 pkg. Dream Whip
3 oz. cream cheese
1 c. boiling water
1 can crushed pineapple
1 can cherry pie mix
Nuts

Dissolve jello in boiling water, add Coke. Chill 10-20 minutes. Add pineapple, cherry pie filling and nuts. Let set. Blend Dream Whip and cream cheese until fluffy. Spread on top of jello. Let set.

TAOS SALAD TOSS

Mrs. LaVerne Bernhardt	LaVerne Bernhardt
236 S. Fern	Council 4118
Wichita, Ks.	Member

2 c. shredded lettuce
1 (15 oz.) can (2 c.) dark red kidney beans, drained
1 Tbsp. chopped canned green chilies
2 medium tomatoes, chopped and drained
1/2 c. sliced ripe olives
1 large avocado, mashed
1/2 c dairy sour cream
2 Tbsp. Italian salad dressing
1 tsp. instant minced onion
3/4 tsp. chili powder
1/4 tsp. salt
1/2 c. shredded sharp natural Cheddar cheese
1/2 c. coarsely crushed corn chips

Combine lettuce, beans, tomatoes, chilies, olives and chill. For the dressing, blend avocado and sour cream. Add Italian dressing, onion, chili powder, salt. Mix and chill. Mix salad and dressing. Top with cheese and corn chips. Garnish with ripe olives.

CRANBERRY SALAD

Florence Stickney	Harold Stickney
2108 B St.	Council 2795
Garden City, Ks.	General Program Chairman

1 lb. cranberries
1 1/2 c. sugar
2 small or 1 large pkg. cherry or raspberry jello
2 large apples
1 c. celery, chopped fine
Walnuts, if desired

Wash and freeze the cranberries. While frozen hard, run through food chopper. Cover with sugar and let set for 4-6 hours. Mix in apples and celery. Dissolve jello as directed, omitting 1/2 cup of the water. Mix all together and set in cold to harden. Stir again as it starts to set.

CHICKEN SALAD

Linda Ketzner
Route 2
Bird City, Ks.

Ernie Ketzner, Jr.
Council 6665
Member

- 4 c. diced chicken
- 1 c. celery
- 1 green pepper
- 2 (4 1/2 oz.) pineapple tidbits, drained
- 1 1/2 oz. mustard
- 2 (11 oz.) cans Mandarin oranges
- 1/4 large onion
- 1/2 c. Spanish olives
- 1 pt. salad dressing

Mix all together and chill several hours or overnight. Serve over chow mein noodles.

DELICIOUS POTATO SALAD

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
State Advocate

Cook 10 medium size potatoes until done, but not soft or mushy. Drain and let cool until you can handle. Cut in chunks (not too fine). Boil 3 eggs, cool and cut up. Dice and add to potatoes:

- 1/2 medium onion
- 1/2 c. pickle relish

Dressing: Combine -

- 2/3 c. Miracle Whip
- 1/2 tsp. celery seed
- 1 tsp. prepared mustard
- 3 Tbsp. sugar
- 1/2 c. half and half
- Salt and pepper to taste

Mix and stir in potatoes lightly. Store in refrigerator.

PINEAPPLE SALAD

Pat Englert
1912 Longfellow Road
Hays, Ks.

Joseph G. Englert
Council 6984
Past Grand Knight

- 3 eggs
- 1 Tbsp. vinegar
- 1/2 c. cream

Boil together until curded.

PINEAPPLE SALAD (Continued)

1 (No. 303) can pineapple, crushed
1/4 c. chopped nuts
1/2 pkg miniature marshmallows

Pour pineapple, juice and all, in mixing bowl. Add nuts and marshmallows. Pour curded mixture over pineapple and stir until well mixed. Let set overnight.

HOLIDAY SALAD

Esther M. Dreher
1317 Eisenhower
Hays, Ks.

Victor N. Dreher
Council 6984
Former District Deputy

1 pkg. lemon pie filling
2 pkg. whipped Dream Whip
1/2 pkg. flavored miniature marshmallows
1 (No. 2 1/2) can fruit cocktail, drained
1 (No. 2 1/2) can pineapple tidbits, drained
Nuts

Cook pie filling per instruction on box using drained fruit juice instead of water. Cool. Whip cream and combine all ingredients. Chill several hours or overnight.

CABBAGE SLAW (Good for Picnics)

Coleta Haberman
3418 Meadow Lane
Great Bend, Ks.

Francis Haberman
Council 862
Member

1 large or 2 small heads of cabbage, sliced
2 large white onions
7/8 c. sugar

Alternate layers of cabbage and onions in large bowl. Sprinkle sugar over top.

Dressing:

1 c. vinegar
3/4 c. salad oil
1 Tbsp. sugar
1 Tbsp. dry mustard
1 tsp. celery seed
Salt and pepper

Bring to boil and pour over top. Cover immediately and refrigerate 4 hours before stirring. Will keep a long time if kept covered.

TACO SALAD

Father Francis Coady
Council 1029
Junction City, Ks.

- 1 head lettuce
- 1 tomato, chopped finely
- 4 oz. Cheddar cheese, grated or shredded
- 1 lb. hamburger
- 10 oz. can kidney beans (optional)
- 1 avocado, chopped finely
- Tortilla chips
- Western dressing

Brown hamburger and season with chili powder and salt and pepper. Toss with all ingredients, except chips. Add crumbled chips just before serving. Good for parties. Serves about 12-20 persons.

COTTAGE CHEESE SALAD

Ann Blaes
1818 W. 18th St., Apt. 189
Wichita, Ks.

Emmet A. Blaes
Council 691
Past State Deputy

Dissolve 1 package lime jello in 2 cups hot water. Add 1 cup marshmallows. Chill until like jelly, then whip a little.

Add:

- 1 c. drained cottage cheese, cream style
- 1 c. whipped cream
- 1 c. drained crushed pineapple
- 1/2 c. nuts

Chill.

BROCCOLI BAKE

Bernice O'Malley
4318 W. 55th St.
Shawnee Mission, Ks.

J. Francis O'Malley
Council 3020
50-Year Member

- 1/4 c. chopped onion
- 4 Tbsp. butter
- 2 Tbsp. flour
- 1/2 c. water
- 2 pkg. frozen broccoli, cooked
- 3 eggs, well beaten
- 1/2 c. cracker crumbs
- 1 c. grated cheese

Saute onions in butter, stir in flour. Add water and cook over low heat until mixture thickens and comes to a boil. Combine sauce and broccoli, add eggs, mix. Gently put in 1 1/2

BROCCOLI BAKE (Continued)

quart casserole. Top with crumbs and dot with butter. Bake at 325° for 30 minutes.

ASPARAGUS SUPREME

Doss Schlageck
Russell, Ks.

Joe Schlageck
Council 3034
Member

2 c. milk
2 c. crushed Ritz crackers
2 cans asparagus
3 eggs
1 c. shredded Cheddar cheese
Salt and pepper

Beat eggs slightly and add milk. Pour over crushed crackers and cheese. Fold in asparagus. Add 2 tablespoons pimento, if desired. Bake at 325° for 1 hour or until set.

RICE AND CHEESE CASSEROLE

Mrs. Ronald Dolbow
1829 Salina
Wichita, Ks.

Ronald Dolbow
Council 4118
Member

1 stick butter
1 c. chopped onion
1 green pepper, chopped (optional)

Saute these ingredients. Add 1 or 2 packages unfrozen broccoli. In crock-pot, mix:

3 c. minute rice
2 cans cream of mushroom soup
2 cans water
1 large jar Cheez Whiz

Add onion mixture. Cook until done. Serves 10-15.

BROCCOLI ONION DELUXE

Florence Yost
Box 64
Gorham, Ks.

Alois Yost
Council 2794
Past Grand Knight

- 2 (10 oz.) frozen cut broccoli
- 4 Tbsp. oleo
- 1/4 tsp. salt
- Dash of pepper
- 1 (3 oz.) pkg. cream cheese, cut up
- 2 c. small onions, frozen
- 2 Tbsp. flour
- 1 c. milk
- 1 c. soft bread crumbs

Cook broccoli, drain. Cook onions, drain. Melt 2 tablespoons oleo, blend in flour, salt and pepper and milk. Cook, stir until thick and bubbly. Blend in cream cheese until smooth. Stir in broccoli and onions. Put in casserole, bake 20 minutes. Melt 2 tablespoons oleo, toss with bread crumbs and Parmesan cheese. Sprinkle over casserole. Bake 20 minutes.

RICE AND BROCCOLI CASSEROLE

Verna Thielen
Rural Route
Dorrance, Ks.

Carl Thielen
Council 3034
Former Deputy Grand Knight

- 1 (8 oz.) frozen chopped broccoli
- 1/2 c. instant rice
- 2 inches Velveeta cheese
- 1 c. cream of chicken or mushroom soup
- 2 Tbsp. oleo
- 1/2 c. milk
- 1/2 c. celery, chopped
- 1/4 c. diced onions
- 1/2 can water chestnuts

Stir together. Bake in 350° oven for 30 minutes, then uncover long enough to let cheese brown.

BROCCOLI CASSEROLE

Lucille Anderson
Gorham, Ks.

Louis Anderson
Council 2794
Past Grand Knight

- 2 (10 oz.) pkg. frozen cut broccoli
- 2 c. frozen whole small onions
- 4 Tbsp. butter
- 2 Tbsp. flour
- 1/4 tsp. salt
- Dash of pepper

BROCCOLI CASSEROLE (Continued)

- 1 c. milk
- 1 (3 oz.) pkg. cream cheese, cut up
- 1 c. soft bread crumbs
- 1/4 c. grated Parmesan cheese

Cook broccoli according to package directions, drain. Cook onions in boiling salt water until tender, about 10 minutes, drain. In saucepan, melt 2 tablespoons butter, blend in flour, salt and pepper. Add milk all at once, cook and stir until thick and bubbly. Reduce heat, blend in cream cheese until smooth. Stir in vegetables, turn into 1 1/2 quart casserole. Bake at 350° for 20 minutes. Melt remaining butter, toss with bread crumbs and Parmesan cheese, sprinkle crumbs over casserole. Bake 15 or 20 minutes.

SCALLOPED POTATO CASSEROLE

Arlene Yarmer
Route 1
Russell, Ks.

Vernon Yarmer
Council 2100
Member

- 15 medium potatoes, pared and sliced
- 1/2 c. butter-margarine
- 1 1/2 c. chopped onion
- 1/2 c. flour
- 2 1/2 tsp. salt
- 2 tsp. dry mustard (optional)
- 2 tsp. Worcestershire sauce (optional)
- 6 c. milk
- 1 lb. Cheddar cheese, shredded (4 c.)
- 1 c. salting cracker crumbs
- 1/4 c. melted butter
- Dash of paprika

Cook potatoes in boiling water until tender, drain well. Melt 1/2 cup butter in large saucepan. Add onion, saute until tender. Blend in flour, salt, dry mustard and Worcestershire sauce. Gradually stir in milk, cook, stirring constantly until sauce thickens and boil 1 minute. Remove from heat. Add cheese, stir until melted. Place potatoes in 2 (11 x 7 x 1 1/2 inch) baking dishes. Pour on cheese sauce. Sprinkle with cracker crumbs combined with 1/4 cup butter. (Melt butter, pour over crackers.) Top with paprika. Bake at 350° for 30 minutes.

YAM-APPLE BAKE

Mary F. Curtin	John P. Curtin
1327 N. Roosevelt	Council 3381
Liberal, Ks.	Past Grand Knight

1 c. apples, sliced with skin on	1 (17 oz.) can yams, drained; or 2 large sweet potatoes, baked and peeled and cut in 1 inch thick slices
2 Tbsp. chopped pecans	2 Tbsp. margarine
1/4 c. brown sugar, packed	1 c. miniature marshmallows
1/4 tsp. cinnamon	

In 1 quart baking dish, place a layer of sweet potatoes, layer of apples, sprinkle with part of brown sugar and cinnamon, dot with margarine. Continue until all ingredients, except marshmallows and nuts, are used. Bake at 350° for 40 minutes. When apples are soft, remove lid, add pecans and marshmallows. Broil until lightly browned Serve hot.

TEXAS POTATOES

Liz Ketter	Edward Ketter
Route 1	Council 1645
Tipton, Ks.	District Deputy #24

4 c. diced potatoes	1/3 c. grated American cheese
1/2 c. minced onions	2 c. medium white sauce
1 tsp. salt	1/2 c. cracker crumbs
1 tsp. pepper (less if desired)	2 tsp. margarine

Cover potatoes, onions and salt with boiling water and cook 5 minutes. Drain. Place in small greased casserole. Add pepper and cheese to white sauce. Pour over potatoes. Top with cracker crumbs and dot with butter. Bake at 350° until brown, about 30 minutes. Makes 4-6 servings.

DAVID'S STOVE TOP BAKED BEANS

Connie Anderson	J. David Anderson
Route 3, Box 23	Council 3034
Russell, Ks.	Member

1 large can pork and beans
1/2 medium onion, diced
1 Tbsp. garlic salt
1/4 c. catsup
4 slices bacon, cut up
3/4 c. brown sugar
1/2 tsp. liquid smoke

In bottom of pressure cooker, brown bacon pieces and diced onion. Add beans and remaining ingredients. Simmer with pressure cooker lid on, but not sealed, 15-20 minutes.

GOLDEN PARMESAN POTATOES

Pat Nelson	Bob Nelson
Box 298	Council 883
Arma, Ks.	District Deputy #9

6 large potatoes (about 3 lb.)
1/4 c. sifted flour
1/4 c. grated Parmesan cheese
3/4 tsp. salt
1/8 tsp. pepper
1/3 c. butter
Chopped parsley

Pare potatoes, cut into quarters. Combine flour, cheese, salt and pepper in a bag. Moisten potatoes with water and shake, a few at a time, in bag, coating well with cheese mixture. Melt butter in 13x9 inch baking pan. Place potatoes in a layer in pan. Bake at 375° for about 1 hour, turning once during baking. When golden brown, sprinkle with parsley. Makes 6-8 servings.

BROCCOLI CASSEROLE

Loretta Schoenfeld	Gerald Schoenfeld
720 East 5th	Council 2866
Oakley, Ks.	Past Grand Knight

Cook 1 package frozen chopped broccoli, drain. Add:

1 can cream of chicken soup
1 can Cheddar cheese soup
2 Tbsp. oleo
1/3 c. milk
1/4 c. water
1 c. uncooked minute rice

Place in greased dish. Bake 40 minutes at 350°.

FROZEN CORN OR PEAS

Irene Smith
507 S. Main St.
Erie, Ks.

Howard L. Smith
Council 1368
Past Grand Knight

Cut corn from cob - fresh harvested corn. Mix:

1 c. water
1 tsp. salt
3 tsp. sugar

Bring to boil. Pour liquid over corn to cover, boil 5 minutes. Cool. Freeze. Prepare peas the same way, except boil 10 minutes.

FRENCH STYLE GREEN BEANS

Marie Schwarz
503 Longview
Oakley, Ks.

Fred Schwarz
Council 2866
Former District Deputy

2 cans French style green beans, drained
6 strips bacon, fried crisp
Dash of garlic or onion salt
1/2 c. almonds, slivered
1/4 lb. Velveeta cheese, cubed
1 can cream of celery soup
1/2 c. water

Melt cheese in soup. Add bacon, salt, beans, almonds and water. Bake at 350° for 30 minutes.

MARINATED CARROTS

Louise J. Berning
902 Crescent
Scott City, Ks.

Terrence A. Berning
Council 2930
Member

5 c. cold sliced cooked carrots
1 green pepper, sliced
1 large onion, sliced in rings

Combine:
1/2 c. salad oil
2/3 c. sugar
1 Tbsp. prepared mustard
1 Tbsp. Worcestershire sauce
1 can tomato soup
3/4 c. vinegar
Salt and pepper to taste

Pour mixture over vegetables and let stand overnight in refrigerator. Makes zesty dressing for lettuce salad also.

TASTY GREEN BEANS

Helen Schoenfelder
Route 2
Troy, Ks.

Eugene Schoenfelder
Council 675
Deputy Grand Knight

1 1/2 c. sliced onions
2 Tbsp. butter
1 pt. tomatoes
1 tsp. salt
2 whole cloves
2 tsp. sugar
1 qt. canned green beans
1/4 tsp. pepper

Brown onions in butter until soft and yellow. Add tomatoes, seasoning, cloves and sugar. Boil 10 minutes. Add beans. Simmer 20 minutes.

ASPARAGUS CASSEROLE

Ann Blaes
1818 W. 18th St., Apt. 189
Wichita, Ks.

Emmet A. Blaes
Council 691
Past State Deputy

1 can asparagus spears, drained
2 eggs, beaten
1 c. Cheddar cheese, diced
1 c. scalded milk
1 c. bread crumbs, crusts removed
2 Tbsp. butter
Dash of salt, pepper and cayenne
1 tsp. parsley, chopped

Place asparagus in 9x9 inch dish or 1 quart casserole. Combine remaining ingredients and add to asparagus. Bake for 15 minutes at 325°, then 30 more minutes at 300°. Makes 4 or 5 servings.

BROCCOLI BAKED

Mary K. Beat
1015 College Lane
Hutchinson, Ks.

Clarence Beat
Council 612
Financial Secretary

4 c. cooked broccoli
2 oz. pimentos
3/4 c. chopped celery
1 can mushroom soup
3/4 c. sour cream
Salt and pepper

Bake in casserole 1 hour at 350°. Put Cheddar cheese on top.

BROCCOLI AND RICE

Louise J. Berning	Terrence A. Berning
902 Crescent	Council 2930
Scott City, Ks.	Member

2 Tbsp. salad oil	1/2 c. chopped onion
1 pkg. frozen chopped broccoli	1/2 c. celery
1 small jar Cheez Whiz	3/4 soup can milk
1 can cream of chicken soup	1 c. water
1 c. instant rice	1/2 tsp. salt

Saute onion and celery in salad oil. Add broccoli and Cheez Whiz. Cover and let steam about 10 minutes over low heat. Add soup, milk, water, salt and rice. Heat to boiling. Pour in buttered casserole. Bake at 350° for 20-30 minutes.

HONEY GLAZED VEGETABLES

Margaret Weishaar	Francis Weishaar
3634 Devon	(Deceased)
Topeka, Ks.	Council 534

In a large skillet, combine:

1/4 c. honey	1 tsp. Worcestershire sauce
2 Tbsp. sugar	1 tsp. cider vinegar
1 Tbsp. butter or margarine	1/4 tsp. salt
1 Tbsp. lemon juice	1/8 tsp. pepper

Stir to mix well. Bring to boiling, stirring. Boil 1 minute, reduce heat. Add either 2 pounds peeled, cooked and drained white onions; 2 pounds pared, cooked and drained carrots; or 2 (1 pound size) cans drained whole beets. Simmer, stirring carefully several times, for about 5 minutes or until vegetables are glazed and heated through. Serve vegetables with glaze poured over. Makes 4-6 servings.

APPLE MALLOW YAM BAKE

Irene Snyder
809 N. Hickory
Hoisington, Ks.

Grover C. Snyder
Council 1521
Past Grand Knight

2 medium apples, sliced
1/3 c. chopped pecans
1/2 c. brown sugar, packed
1/2 tsp. cinnamon
2 (17 oz.) cans yams (may be drained)
1/4 c. margarine
2 c. miniature marshmallows

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apple mixture and yams in 1 1/2 quart casserole. Dot with margarine. Cover and bake at 350° for 35-40 minutes. Top with marshmallows. Broil until lightly browned. Makes 6-8 servings.

POTATO CASSEROLE

Marsha Hoffman
319 S. Estelle
Wichita, Ks.

John Hoffman
Council 691
Grand Knight

1 can Cheddar cheese
1 pt.(16 oz.) sour cream
1 can cream of chicken soup
1/4 c. butter, melted

Mix together, then add 2 pounds crinkled frozen fries. Sprinkle potato chips on top and bake 1 hour at 350°.

POT OF GOLD CARROTS

Mrs. Alvin Beat
1032 N. Westlink
Wichita, Ks.

Alvin Beat
Council 4118
Member

2 lb. carrots, sliced
1 Bell pepper
1 onion

Cook together until tender. Mix the following together and pour over cooked carrots:

1 can tomato soup
1 Tbsp. Worcestershire sauce
1 c. sugar
1/4 c. oil
1 Tbsp. prepared mustard
1/2 c. vinegar

Let stand 24 hours. Serve hot or cold.

SALT FREE KRAUT

Lela Reb
239 Freeman
Topeka, Ks.

John Reb
Council 2608
District Deputy #11

1/2 head cabbage, shredded
3/4 qt. water
1/4 c. white vinegar

Boil in vinegar water until tender. Drain off water. May be used on mashed potatoes. Also with kraut strudels with salt free bread.

BEANS AND MACARONI

Lois Mauro
New Haven, Ct.

Joseph R. Mauro
Director of Agency Department
Supreme Council

1 lb. navy pea beans
Fresh tomatoes, or
  1 (6 oz.) can tomato sauce
Salt to taste
Dash of oregano
Fresh basil or dried basil
2 Tbsp. oil
2 cloves garlic
Macaroni (No. 40)

Soak beans overnight. Cook until tender with fresh or canned tomatoes, salt, oregano and basil. In a small frying pan, brown the garlic in oil and add both to beans. After beans are cooked, cook the macaroni and add to the beans. Stir and serve. (Do not cook the macaroni until it is too soft.)

SALAD OR VEGETABLE DISH

Betty Haug
Route 1
Blaine, Ks.

Elmer Haug
Council 2278
Past Grand Knight

1 head broccoli
1 pkg. Hidden Valley Ranch
  style dressing
1 c. commercial sour cream
1 head cauliflower
1 c. Hellmann's mayonnaise

Mix dressing with mayonnaise and sour cream. Chill thoroughly. Then add this dressing to fresh broccoli and cauliflower. The longer this sets, the better it tastes.

SESAME SEED POTATOES

Mrs. Al Hampel
1127 N. Nevada
Wichita, Ks.

Al Hampel
Council 4118
Member

- 1 bag frozen hash browns, thawed
- 1 can cream of potato soup
- 1 can cream of celery soup
- 1 carton sour cream
- 1 (8 oz.) pkg. cream cheese
- 2 Tbsp. chopped onions
- 1 tsp. salt
- 1/2 tsp. celery salt
- 1/2 tsp. garlic powder
- 1/4 tsp. pepper
- 1 tsp. paprika
- 1 (2 3/8 oz.) box sesame seed

Mix all ingredients, except sesame seeds and paprika. Add potatoes last. Put in 9x13 inch baking pan. Put sesame seeds and paprika on top. Bake uncovered at 350° for 1 hour. Can be made ahead of time and frozen until ready to serve.

POTATO CASSEROLE

Mrs. Alvin Beat
1032 N. Westlink
Wichita, Ks.

Alvin Beat
Council 4118
Member

- 2 lb. frozen hash browns
- 1/2 c. melted oleo
- 1 c. milk
- 1 c. sour milk
- 2 c. grated Cheddar cheese
- 1/2 c. onions, chopped
- 1 can creamy chicken soup
- 1 tsp. salt
- 1/4 tsp. pepper

Mix together thoroughly. Bake in 3 quart dish at 350° for 45 minutes.

Topping:

- 1/4 c. melted oleo
- 1 c. corn flake crumbs

Add topping before baking.

COUNTRY STYLE CREAMED POTATOES

Doris Armstrong
341 6th St.
Phillipsburg, Ks.

Arlin Armstrong
Council 6660
Deputy Grand Knight

3 c. diced cooked potatoes
(about 3 medium potatoes)
1/4 c. chopped onion
1/4 c. chopped green pepper
1/4 c. butter or margarine
3 Tbsp. all-purpose flour
2 c. whole milk
1 tsp. salt
Pinch of pepper
1/2 c. shredded American cheese

Melt butter in skillet over low heat. Add onions and green peppers. Do not brown. Stir in flour and add milk. Stir constantly and increase heat until mixture boils and is thick. Add salt and pepper. Remove from heat. Place the diced cooked potatoes in a buttered 1 1/2 quart casserole. Pour cream sauce over the potatoes and top with shredded cheese. Bake covered for 30 minutes in preheated 350° oven until hot and bubbly. Serves 4-5 people.

CORN FRITTERS

Jean Lauer
Westmoreland, Ks.

James Lauer
Council 902
District Deputy #13

2 c. flour
1 tsp. salt
2 tsp. baking powder
3 Tbsp. shortening
3 Tbsp. sugar
2 eggs
1 can cream style corn

Mix batter and drop by teaspoon into hot fat until golden brown. Make sauce from:

3/4 c. water
3/4 c. sugar

Thicken with 2 tablespoons cornstarch, add vanilla.

SWEET POTATO BONBONS

Agnes M. Burk McDonald, Ks.	Elmer C. Burk Council 3033 Past Grand Knight

3 lb. sweet potatoes, peeled and cooked; or 1 large can sweet potatoes	1/2 tsp. grated orange rind
1/4 c. butter or oleo	6 large marshmallows, halved
1/2 c. brown sugar	4 c. corn flakes, crushed
1 tsp. salt	1/3 c. butter, melted
	12 pecan halves

Mash sweet potatoes until light and fluffy. Beat in butter, sugar, salt and orange rind. Let cool. Divide into 12 portions. Press potatoes around each marshmallow half, being careful to keep marshmallow in center. Shape into ovals. Coat each with melted butter, roll in crushed corn flakes, top with pecan half and place on lightly greased baking dish. Bake at 450° for 7-8 minutes. Serves 6-8.

COPPER CARROTS

Irene Dortland Walker, Ks.	Alvin J. Dortland Council 2794 Past Grand Knight

2 lb. carrots, cut in small pieces	1 Tbsp. dry mustard
1 onion, sliced	1 Tbsp. Worcestershire sauce
1 green onion, sliced	1/2 tsp. salt
1 can tomato soup	1/4 tsp. dill weed
2/3 c. sugar	1/4 c. salad oil
	1/4 c. vinegar

Put carrots on to cook in cold water. As soon as they start boiling, remove from fire. Drain. Layer carrots, pepper and onions in large bowl, ending up with pepper rings on top. Combine all other ingredients in large saucepan and bring to a boil. Pour hot mixture over carrots. Cool. Cover and chill in refrigerator overnight.

SCALLOPED CARROTS

Dorothy Yutrzenka
Argyle, Mn.

Medard Yutrzenka
Supreme Director

4 c. sliced or diced carrots
3 Tbsp. butter
1/2 tsp. salt
1/2 c. diced cheese
3 c. herb flavored croutons
1 medium onion, chopped
1 can condensed celery soup or cheese soup
1/2 c. melted butter

Cook carrots in boiling, salted water until crisp tender. Saute onion in butter. Combine with carrots the soup, salt, cheese. Put in baking dish. Top with croutons tossed with butter. Bake at 350° until thoroughly heated and topping is brown.

VEGETABLE BOUQUET

Mrs. Charles Beckett
1290 Wood Ave.
Wichita, Ks.

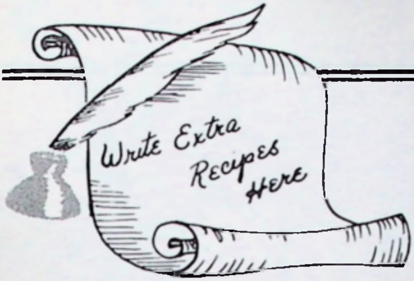
Charles Beckett
Council 4118
Past Grand Knight

1 can cut green beans, drained
1 can pitted black olives, drained and sliced
1 (4 oz.) jar diced pimentos, drained
1 1/2 c. celery, sliced diagonally
1 medium onion, chopped
1 can red kidney beans, drained
1 (6-8 oz.) can sliced mushrooms, drained
1 (15 oz.) can artichoke hearts, drained

Sauce:

1/4 c. tarragon vinegar
1 1/4 tsp. salt
1 tsp. salad herbs
1/2 c. salad oil
1 tsp. sugar
1 1/2 tsp. monosodium glutamate
1/4 c. parsley (optional)
1/4 c. almonds (optional)
1/4 tsp. Tabasco sauce

Combine all vegetables. Add vinegar, monosodium glutamate, salt and sugar. Stir until dissolved. Add salad herbs, Tabasco sauce, salad oil. Heat well or shake until blended. Pour over vegetables and refrigerate several hours or overnight.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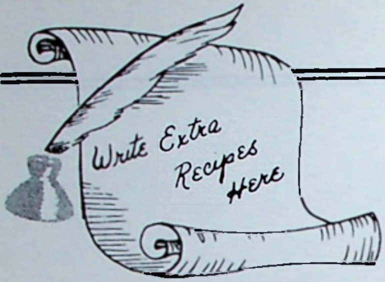
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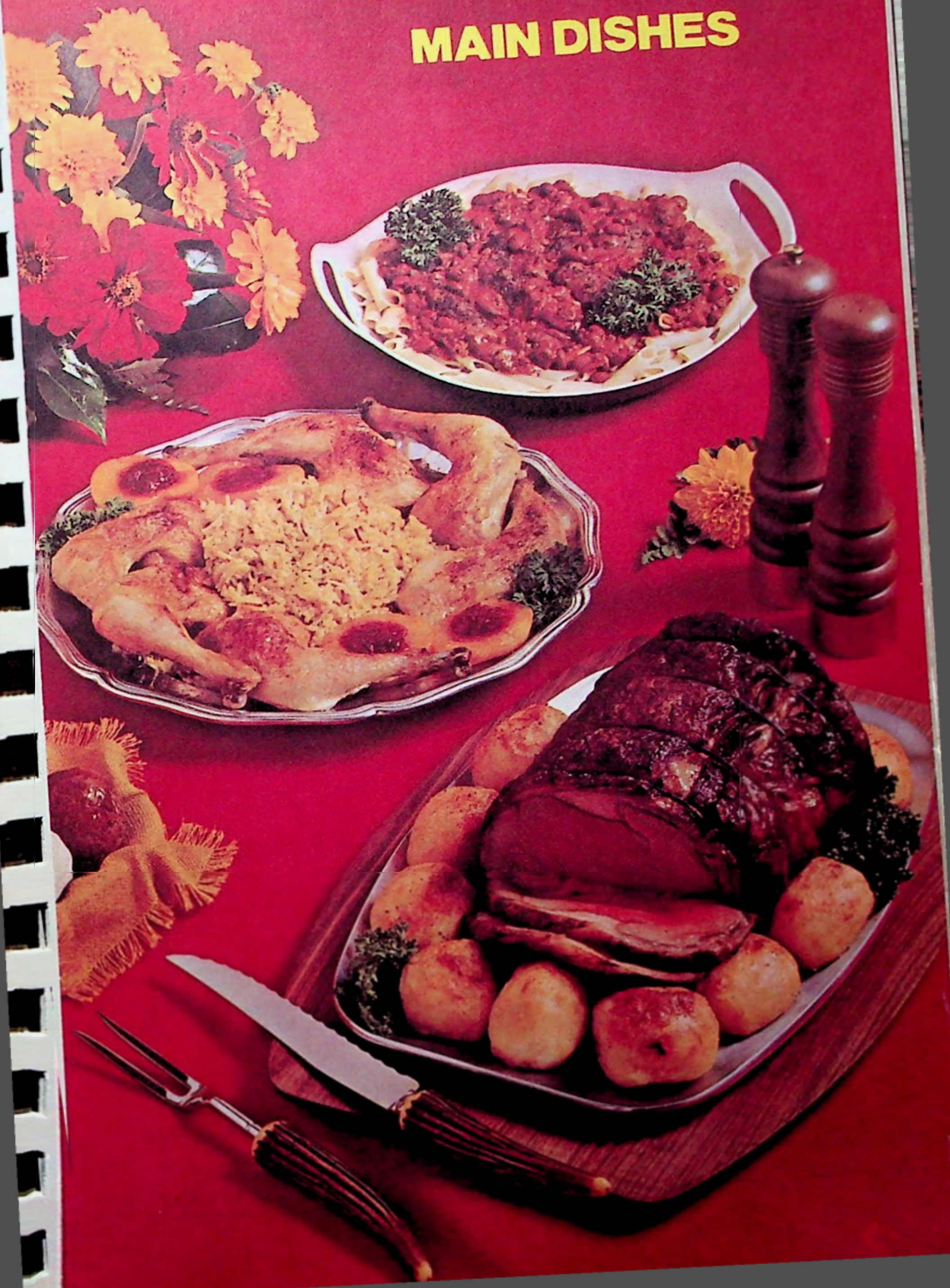
MAIN DISHES



HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt

Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
8 Tbsp. = ½ cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

CAPONE SPAGHETTI SAUCE

Mrs. Carmen R. Capone	Carmen R. Capone
Pittsburgh, Pa.	Supreme Director

- 1 lb. chicken wings, legs, etc.
- 1/2 lb. beef, chuck or round
- 1/2 lb. veal, inexpensive cut
- 1/2 lb. pork, shoulder, pigs feet, etc.
- Meat bones if available
- 1 c. chopped onion
- 1/2 c. chopped celery
- 2 cloves garlic, chopped fine
- 1 green pepper, chopped fine
- 1/3 c. vegetable oil
- 1 lb. ground beef
- Sufficient water for thick soup consistency
- 2 (29 oz.) cans heavy tomato puree
- 2 small cans tomato paste
- 1 stick pepperoni
- 1/3 c. parsley, dried or fresh chopped
- 1 Tbsp. dry oregano
- 1 tsp. basil, dried or chopped fresh
- Pinch each of thyme and fennel seed
- 3 bay leaves, dry
- Salt and pepper to taste

Heat vegetable oil in large heavy pot, add first 5 items listed (beef, veal, pork, chicken and bones). Brown and add onion, cook until onion is soft and golden. Add all other ingredients, except ground beef. Simmer for 3-4 hours, stirring occasionally. Add water if necessary to keep to thick soup consistency. Strain in coarse colander, rinsing bones in hot water to retain all sauce. Keep pepperoni and pieces of meat for eating, discard pulp. Brown ground beef, stirring constantly. When cooked through, add to cooked sauce and reheat. Serve over cooked spaghetti. Sauce not used may be frozen for later use. Sufficient for 10 people. (Note: This recipe has been handed down in my husband's family by word of mouth and actual practice.)

DRIED BEEF CASSEROLE

Sarah Boller	Leonard Boller
Route 1	(Deceased)
Bunker Hill, Ks.	Council 3034

- 2 c. uncooked macaroni
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 2 c. milk
- 1 c. American cheese, chopped
- 1/4 lb. dried beef

DRIED BEEF CASSEROLE (Continued)

Mix all ingredients and let set overnight in refrigerator. Bake 1 1/2 hours in 350° oven.

CHICKEN CASSEROLE

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

- 1 c. diced chicken (may use more)
- 1/4 c. chopped onion
- 1 can mushroom soup
- 1 small can chow mein noodles
- 1 c. diced celery
- 1 small can condensed milk
- 1 can chicken and rice soup

Mix together and place in buttered baking dish. Top with crushed potato chips. Bake at 350° for 45 minutes.

HAMBURGER CHEESE BAKE

Mrs. Al Hampel
1127 N. Nevada
Wichita, Ks.

Al Hampel
Council 4118
Member

- 1 (8 oz.) pkg. noodles
- 2 lb. ground beef
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 medium onion
- 2 Tbsp. green pepper
- 1/2 tsp. garlic salt
- 2 (8 oz.) cans tomato sauce
- 1 tsp. oregano (optional)
- 1 (8 oz.) pkg. cream cheese
- 1/2 c. sour cream
- 1 1/2 c. cottage cheese

Cook noodles. Brown beef with salt, pepper, green pepper and garlic salt. Stir in tomato sauce and oregano. Set aside. Soften cream cheese at room temperature and blend with sour cream and cottage cheese, mixing well. Place noodles in 9x13 inch pan. Cover with cream mixture. Spread remaining noodles on top. Pour on beef mixture. Bake at 350° for 20 minutes. Yield: 8 servings.

EASY CHICKEN CURRY

Viola M. Kuhn	Dr. E.J. Kuhn
39 S. Main St.	Council 3034
Russell, Ks.	Past Grand Knight

- 2-3 lb. broiler-fryer, cut up
- Salt
- Pepper
- 1/2 c. chopped onion
- 1/4 c. cooking oil
- 2 Tbsp. curry powder
- 1 (21 oz.) can apple pie filling
- 3/4 c. tomato juice
- 1/4 c. raisins
- 1/2 tsp. salt
- 1 (5 1/3 oz.) can evaporated milk
- Hot cooked rice

Season chicken with salt and pepper. In a 12 inch skillet, brown half the chicken at a time in hot oil. Remove chicken from skillet, set aside. Add onion and curry to skillet, cook until onion is tender. Cut apples in small pieces, add pie filling to onion. Stir in tomato juice, raisins and 1/2 teaspoon salt. Return chicken to skillet. Cook, covered, over low heat until chicken is tender. Remove chicken to platter, keep warm. Add milk to apple mixture, bring just to boiling. Serve sauce over chicken and rice. Makes 8 servings.

TOSTADO CASSEROLE

Dorothy Dix	Charles Dix
2644 Lulu	Council 4118
Wichita, Ks.	Member

- 1 lb. ground beef
- 1 (15 oz.) can tomato sauce
- 1 envelope taco seasoning mix
- 2 1/2 c. corn chips
- 1 (15 oz.) can refried beans
- 2 oz. (1/2 c.) shredded natural Cheddar cheese

In skillet, brown hamburger, add 1 1/2 cups of the tomato sauce and the taco seasoning mix. Line bottom of 11 3/4 x 7 1/2 x 1 3/4 inch baking dish with 2 cups of corn chips. Crush remaining corn chips and set aside. Spoon meat mixture over corn chips in baking dish. Combine remaining tomato sauce and refried beans. Spread over cooked hamburger mixture. Bake at 375° for 25 minutes or until mixture is heated through. Sprinkle with shredded cheese and crushed corn chips. Bake 5 minutes or until cheese is melted. Makes 6 servings.

TUNA CHOW MEIN

Helen Newbury
Norton, Ks.

Dean Newbury
Council 1510
Member

- 1 can mushroom soup
- 1 can water
- 1 can mushrooms
- 1 large can tuna
- 3 stalks celery
- 1 1/2 cans chow mein noodles
- 1 can chow mein vegetables
- 3 Tbsp. soy sauce
- 1 Tbsp. onion soup mix (optional)

Combine soup, water, mushrooms and tuna. Fold in celery, noodles, vegetables, sauce and soup mix. Bake in casserole for 40 minutes at 350°. Sprinkle over top 1/2 cup slivered almonds and bake 20 minutes more. Serves 6-8.

HOT CHICKEN SALAD

Genevieve Huke
Box 86
Westmoreland, Ks.

George Michael Huke
Council 902
Member

- 2 c. cubed cooked chicken, boiled
- 2 c. celery
- 2 c. croutons
- 1/2 c. slivered almonds (optional)
- 1 c. mayonnaise
- 2 Tbsp. lemon juice
- 2 tsp. minced onions
- 1/2 tsp. salt
- 1/2 c. cheese, shredded (Cheddar, Colby)

Hold back 1 cup or croutons. Mix rest of ingredients and bake in loaf pan at 375° for 15-20 minutes. Also very good when turkey is used.

ONE DISH MEAL

Mary Haberman
Route 1, Box 71
Olmitz, Ks.

Leonard Haberman
Council 2100
Past Grand Knight

- 2 large potatoes
- 1/3 c. uncooked rice
- 1 lb. ground beef
- 1 small sliced onion
- 1/2 tsp. salt
- Green pepper or herbs of choice (optional)
- 1/8 tsp. pepper
- 1 tsp. salt
- 1-2 sliced carrots

Slice potatoes in bottom of greased casserole. Sprinkle with

ONE DISH MEAL (Continued)

1/2 teaspoon salt and pepper. Add uncooked rice, then beef. Sprinkle with 1 teaspoon salt. Add sliced onions, carrots and green peppers or herbs, if used. Pour tomato juice over all. Cover and bake 1 1/2 - 2 hours at 350°.

QUAIL BAKED IN WINE

Pauline Weber
14010 W. 29th St.
Wichita, Ks.

Anthony Weber
(Deceased) Council 3114
Former District Deputy

2 shallots, chopped
1/2 bay leaf
2 cloves
6 quails
4 Tbsp. flour
1/2 tsp. salt
1 tsp. finely cut chives

2 cloves garlic, finely chopped
1 tsp. peppercorn
1/2 c. plus 4 Tbsp. butter
4 Tbsp. flour
1 pt. white wine
1/8 tsp. pepper

Slowly cook shallots, garlic, bay leaf, peppercorn and cloves in 1/2 cup butter for 8 minutes, stirring constantly. Saute quail until well browned. Add white wine, simmer for 30 minutes. Remove quail, strain and reserve sauce. Melt remaining butter in saucepan, blend in flour. Slowly stir in reserved sauce, cooking until thick. Add remaining ingredients and quail. Cover and heat to boiling. Serve. Yield: 8 servings.

BEEF ROLL-UPS

Vi Schuckman
7501 W. 11th St.
Wichita, Ks.

George Schuckman
Council 4118
State Treasurer

4 minute steaks or round steak, tenderized and cut into 4 (4x6 inch) squares
1/2 onion, chopped

Mustard
Dill pickle, quartered
2 slices bacon, cut in half

Spread each steak with prepared mustard. Add in order on each steak the bacon, dill pickle and chopped onion. Roll up and tie with string securely. Roll each steak roll into flour and brown in skillet using oil or shortening. While steak rolls are browning, prepare the following sauce.

1 tsp. Worcestershire sauce	1 tsp. beef broth
1 c. hot water	1 tsp. brown sugar
1 small can tomato sauce	

After beef rolls are brown on all sides, pour off excess grease and add sauce. Simmer until beef rolls are tender. Serve over hot noodles on large platter. Serves 4.

OVEN STEW

Armella Gottschalk
409 N. Ohio
Coffeyville, Ks.

Marcus Gottschalk
Council 991
State Health Services Chairman

1 1/2 lb. boneless beef stew	6 carrots, sliced 1 inch thick
3 onions, quartered	1 c. celery, cut in 1 inch pieces
1 can tomatoes	1 Tbsp. salt
1 Tbsp. sugar	3 Tbsp. tapioca
1 slice of fresh bread, cubed	

Mix all together. Place in a large covered casserole. Bake at 250° for 5 hours. Serves 6 generously.

PIZZA

Paula Rottinghaus
Seneca, Ks.

Gerald J. Rottinghaus
Council 1769
Member

Dough:

1 pkg. yeast	1 c. warm water
1 tsp. sugar	1 tsp. salt
2 Tbsp. oil	2 1/2 - 3 c. flour

Mix together, let set 5 minutes. Divide dough in half. Butter and flour 2 pizza pans and roll out dough.

Sauce: Use 1 (32 ounce) container of raque sauce. Brown hamburger, pepperoni, mushrooms, Mozzarella cheese. Sprinkle with Parmesan cheese.

TATER TOT CASSEROLE

Mary C. Hefner
532 E. Gordon
Topeka, Ks.

George J. Hefner
Council 2608
Member

1 1/2 - 2 lb. hamburger, browned lightly
Add 1 can cream of chicken soup
1 pkg. frozen mixed vegetables
Add 1/2 pkg. Lipton onion soup
1/2 soup can water

Stir and place Tater Tots on top. Bake 1 hour at 350°.

PASCHAL MEAL FOR HOLY THURSDAY

Barbara Scheopner
725 W. 7th St.
Colby, Ks.

Bernard Scheopner
Council 2647
State Activity Director

Get the family together and plan for this special meal. As they help prepare the special foods and readings, their understanding of the Liturgy of Holy Thursday will become more meaningful.

Roast lamb or leg of lamb
Red wine (or grape juice if you prefer)
Matzos (unleavened bread)
Haroses (mixture of ground apples, chopped nuts, cinnamon, raisins)
Bitter herb (horseradish, radish, endive)
Green herb (watercress, parsley, celery)
Salt water
Optional foods: Rice, cooked kale, tea, fruit for dessert

Matzos:

4 c. flour
1 Tbsp. salt
2 Tbsp. cold fat
1 c. cold water

Mix flour, salt and fat until like coarse meal. Add water, knead 10 minutes. Roll very thin, cut with 2 inch circular cutter and make 3 larger ones about 5 inches in diameter. Place between 2 greased cookie sheets and bake at 350° about 20 minutes. The unleavened bread of the Passover.

Haroses: From a quantity of apples sufficient for serving the group, chop half of the amount of apples and grind the remaining half. Mix both together and add chopped nuts, cinnamon and wine to taste. Signifies the mortar used as slaves of the Egyptians.

For the table, use a white tablecloth and napkins, and a 7 branched candelabra and/or 7 white candles. Read Exodus 12 for the reading or booklets may be obtained from your pastor containing the whole text and readings for the meal.

TEXAS SPECIAL

Armella Gottschalk	Marcus Gottschalk
409 N. Ohio	Council 991
Coffeyville, Ks.	State Health Services Chairman

1 lb. round steak, cubed
1 Tbsp. green pepper
10 oz. frozen mixed vegetables
1/2 tsp. chili powder
3 Tbsp. chopped onion
2 Tbsp. fat
2 c. tomato juice
1 recipe of dumplings

Brown meat, onion and pepper in hot fat. Season with salt and pepper, add vegetables, tomato juice and chili powder. Cook covered for 50-60 minutes until meat is tender. Remove cover and top with dumplings. Cook 10 minutes. Replace cover and steam 10 minutes. Serve piping hot. Makes 5 generous servings.

QUICK LASAGNA

Luella Wessel	Francis Wessel
Route 2	Council 1769
Goff, Ks.	Member

2 lb. hamburger, browned
1 small carton sour cream
1 (1 c. pkg.) grated Mozzarella cheese
1 pkg. lasagna noodles
1 small (12 oz.) carton cottage cheese
1 (32 oz.) jar Ragú spaghetti sauce with mushrooms

Brown hamburger (may add onions), drain. Then add the Ragú sauce and simmer. Mix cottage cheese, sour cream and Mozzarella cheese together. Cook noodles as package directs. Layer in a dish. Sprinkle Parmesan cheese on top after layering. Bake 45 minutes in 350° oven.

SLOPPY JOES

Marceil Haverkamp
Seneca, Ks.

Richard Haverkamp
Council 1769
Member

Brown 1 pound hamburger in skillet. Add real onion or onion flakes. Remove grease. Add:

1 can chicken gumbo soup	5 squirts mustard
1/2 bottle catsup (small bottle)	1 tsp. brown sugar

Let simmer until a lot of the juices have simmered away. Tastes good on hot dogs, too.

FRIED SWEETBREADS

Mrs. George Schenk
Box 26
Olmitz, Ks.

George C. Schenk
Council 2100
Deputy Grand Knight

Plunge sweetbreads into cold water as soon as they are received and soak for 1 hour, then parboil in salted water (1 teaspoon salt and 1 tablespoon vinegar to 1 quart water) for 20 minutes. Drain and plunge into cold water again to make firm; the strings and membranes are then easily removed. Cut sweetbreads in even sized slices, sprinkle with salt and pepper, dip in beaten egg and bread or cracker crumbs and fry in deep fat. When well browned on both sides, place them on a platter. Make a sauce with 2 tablespoons fat in which sweetbreads were fried. Add flour and milk and season with salt and pepper to taste.

CHICKEN SPAGHETTI

Rosemary G. Farmer
120 N. Elm St.
Russell, Ks.

John O. Farmer
Council 3034
Past Grand Knight

1 large stewing chicken (4 or 5 lb.)	1 lb. spaghetti
1 medium onion	3 large stems celery
1 tsp. poultry seasoning	Salt and pepper to taste
	Flour
Chicken broth	1 lb. grated American cheese

Boil chicken until very tender, remove from heat and bone.

CHICKEN SPAGHETTI (Continued)

Set aside. Skim some fat from top of broth and put in large skillet. Add chopped onion and chopped celery to hot fat and cook until tender, but not brown, stirring often. Sprinkle in some flour as if to make gravy and cook until lightly browned. Add enough broth to make a very thin gravy, then add boned chicken. Using a large casserole, layer cooked spaghetti and chicken mixture. Top with grated cheese. Bake at 350° until bubbly hot and cheese is melted. This casserole freezes well. Serves 12.

HULLABALOO ROAST

Philippa Pfannenstiel	Paul J. Pfannenstiel
1600 Milner	Council 1325
Hays, Ks.	Former Treasurer

Sprinkle a 3 pound chuck roast lightly on both sides with salt, pepper, meat tenderizer and garlic salt. Place in roasting pan. Add:

1 small onion
1 bay leaf
3 c. water

Roast at 375° for 2 1/2 hours. Make a sauce, using:

1 Tbsp. butter
2 Tbsp. honey
1 tsp. brown gravy sauce
Few drops Tabasco sauce
1/2 tsp. dry mustard
1/2 tsp. garlic salt

Melt butter in small pan, add onion. Cook about 3 minutes. Add remaining ingredients. Bring to boil and remove from heat. After roast has baked for 1/2 hour, brush on Hullabaloo Sauce. Let bake for another 1/2 hour, then turn meat and use rest of the sauce. Bake until done, adding a little water if needed. Makes 6 servings.

MEAT LOAF PIZZA

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Member

1 3/4 lb. lean ground round	1 Tbsp. leaf oregano, crumbled
1 clove garlic, minced	1 tsp. salt
3 oz. shredded Mozzarella cheese	Dash of pepper
	1 c. tomato sauce

Sprinkle chopped meat with salt, pepper and garlic. Pat into 10 inch pie pan including rim. Bake in hot oven at 425° for 15 minutes or until well browned. Add tomato sauce and sprinkle with cheese and oregano. Drain off any fat. Chopped peppers, mushroom slices, onions or anything you like on pizza may be added, but don't add sausage.

SAUCY COCKTAIL MEAT BALLS

Rosalyn Schippers
218 E. 29th St.
Hays, Ks.

Gilbert Schippers
Council 1325
Past Grand Knight

1 lb. ground beef	2 Tbsp. butter or margarine
2 Tbsp. bread crumbs	1 can tomato soup
1 egg, slightly beaten	2 Tbsp. brown sugar
1/2 tsp. salt	4 tsp. Worcestershire sauce
1/3 c. each finely chopped green pepper and onion	1 Tbsp. each prepared mustard and vinegar

Mix ground beef, crumbs, egg, salt. Shape into 50 meat balls. Place in shallow baking pan. Broil until browned, turn once. Pour off fat. In saucepan, cook pepper and onion in butter until tender. Stir in remaining ingredients. Pour over meat balls. Cover, bake at 350° for 20 minutes. Can also be placed in crock-pot and simmered for 1/2 hour or until ready to serve. Also make great appetizers.

MOCK CHOP SUEY

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
State Advocate

- 1 c. rice, partially cooked
- 2 lb. ground beef
- 2 c. onions, sliced
- 1 c. celery, sliced
- 1 green pepper, diced
- 1 can mushroom soup
- 1 can chicken and rice soup
- 1/2 c. water
- 1/4 c. soy sauce

Cook rice partially done. Brown beef. Add onions, celery and green pepper. Cook together over medium heat 5 minutes. Add soups, water and soy sauce. Add rice to above mixture. Place in casserole dish and bake 1 hour at 350°.

TURKEY CASSEROLE

Jolene Weiser
Norton, Ks.

Leon Weiser
Council 1510
Member

- 2 c. diced celery
- 1/2 c. chopped onion
- 1/4 c. shortening
- 6 cans cream of chicken soup
- 3 c. milk
- 6 c. cooked noodles
- 1/2 c. diced pimento
- 6 c. diced, cooked turkey meat

Fry celery and onions in shortening. Blend cream of chicken soup and milk. Add noodles, pimento and turkey meat. Mix well and put in baking pan. Top with buttered bread crumbs. Bake at 375° for 45 minutes.

PORK CHOPS DELUXE

Berniece Sellens
610 E. 3rd St.
Russell, Ks.

Ralph Sellens
Council 3034
Member

- 6 pork chops
- 1 Tbsp. flour
- 2 1/2 c. hot water
- 3 Tbsp. lard or oil (Crisco)
- 1 pkg. onion soup mix

Brown 6 pork chops in 3 tablespoons lard in skillet. Remove chops. Leave 1 tablespoon fat in skillet. Add flour, add onion soup. Pour hot water into skillet, mixing all. Put chops back in skillet. Cook slowly 1 hour. For gravy, add 1 cup cream or 1 cup half and half.

CHICKEN AND DRESSING

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Hutchinson, Ks.

- 1 pullman loaf of bread, day old (do not dry or you will have to add water)
- 1 can cream of celery soup
- 1 can cream of chicken soup

Cut the bread in cubes as for dressing. Add undiluted soups. You may add onion, celery, egg and anything else as you do for other dressings. Cut fryer in serving pieces. Put all ingredients in mixing bowl, including chicken. Stir all well. Put in baking dish, cover with foil and bake at 350° for 2 hours. Delicious chicken and dressing.

TURKEY SEVILLE

Vicki Rindom
412 East 7th
Emporia, Ks.

David Rindom
Council 727
District Deputy #15

- 1/4 c. butter or margarine
- 1 Tbsp. grated onion
- 1/2 c. flour
- 1/4 tsp. each white pepper and dry mustard
- 1/8 tsp. nutmeg
- 2 c. cubed, cooked turkey
- 2 (10 1/2 oz.) cans chicken gravy*
- 1 (6 oz.) can sliced mushrooms
- 1/4 c. dry sherry
- 1/3 c. sliced stuffed olives
- Savory Biscuits

*Leftover turkey gravy may be used for some or all of the chicken gravy.

Melt butter, add onion and simmer 5 minutes. Do not brown. Combine flour, pepper, mustard and nutmeg, blend into butter mixture. Stir in chicken gravy, blending thoroughly over low heat. Add mushrooms with their broth, sherry, olives and turkey, heat to serving temperature. Serve over hot split Savory Biscuits or in pie shells. Makes 4 servings.

Savory Biscuits: Add 1 teaspoon poultry seasoning for each cup of biscuit mix used, then prepare according to package directions. Roll out 1/2 inch thick. Cut with 3 inch biscuit cutter. Bake as directed.

GOLDEN CHICKEN SUPREME

Berniece Sellens
610 E. 3rd St.
Russell, Ks.

Ralph Sellens
Council 3034
Member

1 fryer, cut up
1/2 clove garlic, cut in half
1 c. crushed potato chips
1 c. crushed corn flakes
1 stick margarine
1/2 tsp. salt
1/2 tsp. pepper

Melt margarine with garlic, salt and pepper. Mix well. Dip chicken pieces into mix, then roll in mixed chips and flakes. Lay in greased baking pan, single layer. Remove garlic pieces from margarine mix, pour mix over chicken. Bake 1 hour at 375° or until crispy brown.

SHERRIED BEEF

Mary Schmittzehe
Cape Girardeau, Mo.

Hilary F. Schmittzehe
Supreme Director

1 1/2 lb. round steak or chuck, cut into chunks
2 cans cream of mushroom soup
1 small can sliced mushrooms, liquid and all
3/4 c. wine (any kind)

Put all together in Dutch oven. Cook 3 hours at 350°. Serve over rice or noodles.

SPAGHETTI DELIGHT

Ann Blaes
1818 W. 18th St., Apt. 189
Wichita, Ks.

Emmet A. Blaes
Council 691
Past State Deputy

2 boxes (7 oz.) spaghetti
2 lb. hamburger
1 large onion, chopped
2 green peppers, chopped
3 cans tomato soup
2 tsp. chili powder
1 tsp. Worcestershire sauce
1/2 lb. grated cheese

Saute meat, onions and green peppers. Put cooked spaghetti in baking dish. Add other ingredients, except cheese, and mix. Sprinkle cheese on top and bake 1 hour in slow oven.

SAUERBRATEN MEAT BALLS

Irene Steckel
649 E. 2nd St.
Russell, Ks.

Clarence J. Steckel
Council 3034
Member

1 1/2 lb. lean hamburger
1 egg
1 minced onion
Pinch of pepper
Pinch of thyme
Pinch of powdered cloves
1 1/2 tsp. garlic salt

Mix together, shape into meat balls. Spread in shallow pan, broil, turn once until brown.

Sauce:

2 c. water
2 tsp. Kitchen Bouquet
1/2 tsp. powdered clove
2 Tbsp. brown sugar
3 Tbsp. vinegar
3 Tbsp. catsup
1 bay leaf
Salt and pepper

Combine sauce ingredients. Heat to boiling. Add browned meat ball recipe. Cover and simmer 15 minutes. Uncover and thicken with:

3 Tbsp. flour
1/4 c. cold water

ANN LANDERS' MEAT LOAF

Louise J. Berning
902 Crescent
Scott City, Ks.

Terrence A. Berning
Council 2930
Member

2 lb. ground round steak
1 1/2 c. bread crumbs
1 tsp. Accent
1 pkg. Lipton's onion soup mix
2 eggs
3/4 c. catsup
1/2 c. warm water

Beat thoroughly. Put in loaf pan, cover with 3 strips bacon if you like that flavor. Pour over all 1 (8 ounce) can Hunt's tomato sauce. Bake 1 hour at 350°. Serves 6.

CHICKEN DIVAN

Mary Schmittzche
Cape Girardeau, Mo.

Hilary F. Schmittzche
Supreme Director

4 whole chicken breasts
1 c. Hellmann's mayonnaise
2 cans cream of chicken soup
1 Tbsp. curry powder
2 pkg. frozen broccoli spears
  or asparagus
1 Tbsp. lemon juice
1/2 lb. grated Cheddar cheese

Cook chicken with salt until tender. Cook broccoli and put in bottom of baking dish, layer sliced chicken on top. Combine remaining ingredients, except grated Cheddar cheese, and pour over chicken. Add grated cheese on top and bake for 30-35 minutes in 350° oven. Serves 6-8.

TURKEY HASH

Daniel L. McCormick
New Haven, Ct.
Supreme Master, Fourth Degree

3 c. diced cooked turkey
4 Tbsp. butter
2 Tbsp. flour
1/2 c. heavy cream
1/2 c. soft bread crumbs
1/2 c. chopped green pepper
1/2 c. chopped onions
2 Tbsp. chopped parsley
1/2 tsp. ground sage
1/2 tsp. salt
Freshly ground black pepper

Melt 2 tablespoons of the butter in saucepan, blend in flour and cream and stir until thickened. Add turkey and all other ingredients, except the remaining butter. Melt these 2 tablespoons butter in large skillet and add turkey mixture. Saute uncovered for 25 minutes. If desired, brown the top of the hash under the broiler before serving. Serves 6.

DRIED BEEF CASSEROLE

Mary K. Beat
1015 College Lane
Hutchinson, Ks.

Clarence Beat
Council 612
Financial Secretary

Crinkle noodles, cooked
1/2 c. chopped onion
2 oz. jar pimento
1 pkg. dried beef
1/2 c. sliced olives
Seasoned white sauce

Mix all together and bake at 350° until bubbly. Very good.

PORK STEAKS AND APPLE KRAUT

Mary Haberman	Leonard Haberman
Route 1, Box 71	Council 2100
Olmitz, Ks.	Past Grand Knight

- 4 pork shoulder steaks, cut 1/2 inch thick
- 1 tsp. salt
- 1 Tbsp. prepared mustard
- 1 (1 lb. 13 oz.) can sauerkraut, drained
- 1/2 c. chopped onion
- 1 Tbsp. lard or drippings
- 1/8 tsp. pepper
- 1 Tbsp. prepared horseradish
- 2 medium apples, chopped
- 1 tsp. caraway seed

Brown steaks in lard or drippings. Pour off drippings. Season steaks with salt and pepper. Combine mustard, horseradish and spread over steaks. Combine sauerkraut, apples, onion and caraway seeds. Place in 2 quart baking dish. Arrange steaks on top of mixture. Cover tightly and bake at 350° for 30 minutes. Uncover and continue baking 30 minutes. Makes 4 servings.

FRENCH OVEN BEEF STEW

Joan E. Rossetto	Thomas J. Rossetto
2541 S. E. Alexander Drive	Council 534
Topeka, Ks.	Insurance Field Agent

In a 2 1/2 quart casserole, combine:

- 2 lb. beef, cut in 1 1/2 inch cubes (chuck roast is fine)
- 2 medium sized onions, cut in eighths
- 2 stalks celery, cut in diagonal pieces
- 4 medium sized carrots, cut in large chunks
- 1 Tbsp. salt
- 1/2 tsp. basil
- 1 1/2 c. tomato juice
- 1/3 c. quick cooking tapioca
- 1 Tbsp. sugar
- 1/4 tsp. pepper

Cover and cook in 300° oven for 2 1/2 hours. Add 4 medium sized potatoes, cut in chunks, and cook 1 hour longer, stirring occasionally. Makes about 8 servings.

SWISS STEAK

Mrs. A. E. Schafer
Norton, Ks.

A. E. Schafer
Council 1510
Member

1 1/2 lb. round steak,
  1 inch thick
2 Tbsp. flour
1 1/2 tsp. salt
1/4 tsp. pepper
1 c. cooked peas
3 Tbsp. vegetable oil
1 onion, sliced
1 (8 oz.) can tomato sauce
1 c. water

Cut steak into 4 pieces. Mix flour, salt and pepper. Pound into both sides of steak with edge of plate. Cook onion in hot oil until golden in large skillet that has tight lid, put to one side. Brown meat on both sides over low heat, cover with onion. Stir in tomato sauce and water. Heat until bubbling. Cover and simmer 2 hours or until meat is tender. Add peas 15 minutes before serving. Makes 4 servings.

FRIED LIVER

Msgr. Armand Girard
Council 1510, Norton
State Chaplain

1 lb. liver, sliced
6 strips bacon
1/2 c. flour
1 tsp. thyme
1 tsp. seasoned salt
1/4 c. lemon juice

Fry bacon until crisp, remove from grease. Dip liver in lemon juice and then in flour to which thyme and seasoned salt have been added. You may wish to add chopped onions and fry with the liver. Serve liver with the bacon.

SWEET-SOUR MEAT LOAF

Gerry Urban
Norton, Ks.

Vernon Urban
Council 1510
Norton

1 lb. ground beef
1 c. finely rolled shredded
  wheat crumbs
1/4 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. marjoram
1/8 tsp. thyme
1/3 c. chili sauce
2 eggs, slightly beaten

SWEET-SOUR MEAT LOAF (Continued)

Mix first 7 ingredients. Add chili sauce to eggs. Add to dry ingredients. Mix lightly. Shape in a loaf and place in loaf pan or baking dish. Bake in 375° oven for 30 minutes. Spoon sauce over meat loaf and bake 15 minutes longer, or until done.

Sauce:

1 (20 oz.) can pineapple chunks
1/4 c. brown sugar
2 Tbsp. cornstarch
1/2 tsp. salt
1/3 c. vinegar
1 Tbsp. soy sauce
1 green pepper, thinly sliced
1/4 c. thin sliced onion
1/4 c. pimento, sliced

Drain pineapple, add enough water to syrup to make 1 cup. Combine brown sugar, cornstarch and salt in saucepan. Add pineapple syrup, vinegar and soy sauce. Cook, stirring constantly, until thickened. Remove from heat. Add remaining ingredients and pineapple chunks.

DEVILED CRABMEAT

Claudia Pratt
1127 Centennial Blvd.
Hays, Ks.

Steven D. Pratt
Council 6984
Advocate

1 c. milk
2 c. flaked cooked crabmeat
1 1/2 tsp. salt
1/4 tsp. dry mustard
Dash of cayenne pepper
4 Tbsp. butter, melted
1 1/2 c. soft bread crumbs
Whites of 6 hard cooked eggs, finely sliced
Yolks of 6 hard cooked eggs, mashed

Heat oven to 400°. Mix milk and bread crumbs. Gently stir in crabmeat and sliced egg whites. Blend in remaining ingredients. Pour into buttered 3 quart baking dish. Sprinkle with crushed Wheaties or bread crumbs. Bake 35 minutes. Makes 6 servings.

HAM BALLS

Margaret Debbrecht
243 N. Yale
Wichita, Ks.

Clarence Debbrecht
Council 691
District Deputy #20

2 lb. cured ham
1 lb. pork shoulder, fresh
1 c. bread crumbs

2 beaten eggs
3/4 c. milk
1 tsp. salt
1/4 tsp. pepper

Beat eggs until light. Add milk and bread crumbs, let stand. Heat until dissolved:

1/4 c. pineapple juice
1/3 c. brown sugar

1 Tbsp. mustard

Add 1/4 cup mixture to bread crumbs. Combine with meat and seasoning. Shape into balls by using 1/3 cup level. Place in baking pan, pour remaining sugar mixture over balls. Bake 30 minutes in 325° oven. Baste and bake 30 minutes. Garnish with parsley. Makes 20 balls.

SUMMER SAUSAGE

LuVera Rohr
3326 23rd St.
Great Bend, Ks.

LeVane Rohr
Council 862
Past Grand Knight

2 lb. lean hamburger
1 1/2 Tbsp. Quick Morton Cure
1/8 tsp. garlic powder

1 c. water
1/4 tsp. onion powder
1/2 tsp. liquid smoke

Mix and form 3 small rolls. Wrap rolls in foil and refrigerate 24 hours. Place rolls on cookie sheet. Bake 1 hour at 325°.

HAMBURGER DISH (Pizza-Like)

Myrna Brown
1317 Berry
Newton, Ks.

Floyd P. Brown
Council 976
Past Grand Knight

1 1/2 lb. ground beef
1/2 tsp. salt
1/4 tsp. pepper
2 (8 oz.) cans refrigerated
  crescent rolls
1 Tbsp. milk
1/2 chopped onion
1/2 - 1 tsp. chili powder
8 oz. can tomato sauce
1 c. shredded Cheddar cheese
Sesame seeds

Grease 12 inch pizza pan. Preheat oven to 375°. In large frying pan, brown beef and onion, drain. Stir in salt, pepper, chili powder and tomato sauce. Simmer while preparing crust.

Crust: Separate rolls into 16 triangles. Arrange 13 around pan with narrow tips of triangle extending over edge 5 inches. Press remaining triangles (3) in center of pan to cover. Seal together.

Spread meat mixture over dough, sprinkle with cheese. Bring narrow tips of dough up over filling to center. Inch edges together to seal. Brush with milk and sprinkle with sesame seeds. Bake at 350° for 20-25 minutes until golden brown.

SPAGHETTI CASSEROLE

Jean Schartz
Route 2
Cimarron, Ks.

John Schartz, Jr.
Council 2955
District Deputy #33

1/2 bunch celery, cut fine
3 (or less) onions, cut fine
1 green pepper
1 clove garlic, or powder
1 1/2 lb. ground beef
1 (303 size) can tomatoes
1 can tomato sauce
1 can tomato soup
3/4 lb. cheese (half Cheddar,
  half Velveeta)

Saute in 1/4 pound butter or oleo the first 4 ingredients. Add 1 1/2 pounds ground beef. Add the following ingredients and cook slowly 30 minutes. Cook spaghetti, wash and drain. Put in layers in large pan, roaster or baking dish, layer of spaghetti, sauce and cheese, etc. Pour a can of mushroom soup over casserole and cook 1 hour in 350° oven.

BARBECUED FRANKFURTERS

Jo Schulte
Norton, Ks.

Louis Schulte
Council 1510
Past Grand Knight

1 doz. franks
1/2 c. chopped onion
2 Tbsp. shortening
2 Tbsp. vinegar
2 Tbsp. brown sugar
1/4 c. lemon juice
2 Tbsp. Worcestershire sauce
1 1/2 c. canned or fresh tomatoes
1/2 c. chopped celery
1/2 tsp. salt
Pepper to taste
2 tsp. mustard

Brown onions in fat. Add remaining ingredients and cook slowly for 20 minutes. Place franks (whole or cut in pieces) in sauce, cover pan and simmer over low heat for 20 minutes longer. Sauce may be made at any time, kept in refrigerator and used for hamburgers.

CHILI SKILLET SUPPER

Bonnie Boxler
Norton, Ks.

Jon Boxler
Council 1510
Former Trustee

2 Tbsp. fat or drippings
1/4 c. chopped green pepper
3 1/2 c. tomatoes (1 lb. 12 oz.)
1 1/2 tsp. salt
1 1/2 tsp. chili powder
4 oz. elbow spaghetti
1/2 lb. ground beef
Dash of pepper

Melt fat or drippings in heavy skillet. Add onion, green pepper and ground beef. Brown lightly. Add tomatoes, salt, chili powder and pepper, mixing well. Bring to boiling point, gradually stir in spaghetti. Cover, reduce heat and simmer gently for about 20 minutes or until spaghetti is done. Serves 4.

TUNA CASSEROLE

Laneva Beckman
Norton, Ks.

Joe Beckman
Council 1510
Past Grand Knight

1 medium onion, chopped
1 Tbsp. shortening
1 can cream of celery soup
1 (7 oz.) can tuna, drained and flaked
1/2 c. milk
1/2 c. cooked peas
1 c. noodles, cooked and drained

TUNA CASSEROLE (Continued)

Lightly brown the onion in shortening and combine with celery soup. Pour mixture into 1 quart casserole, top with 1/2 cup shredded cheese and bake in moderate oven at 375° for about 25 minutes or until hot and bubbling. Serves 4.

SPAGHETTI SAUCE

Dorothy M. Ladenburger
Route 1, Box 111
Oakely, Ks.

Justin G. Ladenburger
Council 2866
Grand Knight

2 lb. hamburger
1/2 c. chopped onion
2 Tbsp. shortening
1 clove garlic, chopped

Put in deep skillet and brown. Add:

1 can tomato soup
1 tsp. salt
1/2 tsp. oregano
2 c. tomatoes
1/8 tsp. pepper

Mix together and cook together for 15 minutes, stirring occasionally. Add:

1 can tomato paste
1/4 c. vinegar
1 c. water
1/4 c. brown sugar

Mix this all together and simmer over low heat for 1 hour. Serve over hot cooked spaghetti.

ROUND STEAK - HUZAR STYLE

Claudia Pratt
1127 Centennial Blvd.
Hays, Ks.

Steven D. Pratt
Council 6984
Advocate

2 lb. round steak, cut in cubes
1 onion, chopped
2 Tbsp. flour
1 c. sour cream
1/8 tsp. pepper
1 Tbsp. Worcestershire sauce
3 Tbsp. cooking oil
1 clove garlic, chopped fine
1/2 c. chopped celery
1 tsp. salt
2 (3 oz.) cans mushrooms and broth
1 (8 oz.) can tomato sauce

Brown beef cubes in hot oil. Add onion and garlic and cook

ROUND STEAK - HUZAR STYLE (Continued)

until golden. Stir in flour, add remaining ingredients. Mix thoroughly. Put into greased 3 quart casserole. Bake uncovered at 325° for about 1 1/2 hours or until meat is tender. Serve with rice or noodles.

WORKING WOMAN'S DINNER

Mary C. Thummel
Box 42
Plainville, Ks.

Francis Thummel
Council 1857
Past Grand Knight

1 lb. uncooked ground chuck, or very lean ground beef
2 c. uncooked macaroni
1 can Cheddar cheese soup
1 can tomato soup
1/3 c. chopped onion
1 Tbsp. sugar
Salt and pepper to taste

Mix all ingredients thoroughly. Put in large casserole, cover and put in refrigerator overnight or several hours. Bake in 350° oven for 30-45 minutes. Serves 4.

SLOPPY JOES

Leola Gottschalk
407 W. 32nd St.
Hays, Ks.

Ray Gottschalk
Council 4166
Insurance General Agent

1/2 c. onion
1 lb. ground beef
1 small can tomato soup
1/4 c. catsup
1 Tbsp. vinegar
1 Tbsp. sugar
1 1/2 tsp. salt
1/8 tsp. pepper

Chop the onion and set aside. Brown ground beef, break into small pieces as you turn it with a spoon. Skim off excess fat. Add to this mixture the soup, vinegar, sugar, salt, pepper, catsup and onion. Put lid on frying pan and simmer the mixture 20 minutes over low heat.

HAMBURGER CASSEROLE

Angie Newman	Kenneth L. Newman
Route 2, Box 86A	Council 3321
Hoxie, Ks.	Past Grand Knight

1 1/2 lb. hamburger	1 large onion, chopped
1 c. sliced potatoes	1 can mushroom soup
1 c. diced cheese	

Saute hamburger. Alternating, make 2 layers of hamburger and potatoes in baking dish. Spread chopped onion on top of last layer of hamburger. Then spread cheese over onions. Pour mushroom soup over the top. Bake in 350° oven for 1 or 1 1/2 hours. Remove cover last 15 minutes so top will brown.

RICE BALLS

Lucy Zimmerman	Carl Zimmerman
Schoenchen, Ks.	Council 4166
	Past Grand Knight

2 lb. ground beef	1/2 c. rice, boiled or minute rice
1 can tomatoes (small)	

Season meat with salt, pepper and onions, then add 1 egg, well beaten, and the rice. Mix well and form into balls. Place tomatoes in a skillet, add a little water and a little catsup. When boiling, add meat balls and stew until well done.

MACARONI BEEF CASSEROLE

Alice Fisher	Cyril Fisher
370 State St.	Council 6660
Phillipsburg, Ks.	Past Grand Knight

1 c. elbow macaroni, cooked and drained	1 lb. can tomatoes, chopped
1/2 lb. ground beef	1/4 tsp. oregano
1/4 c. chopped onions	1/2 tsp. basil
1/4 c. chopped green pepper	1/8 tsp. pepper
2 Tbsp. flour	3/4 tsp. salt
	1/2 c. Cheddar cheese

Mix together beef, onion and peppers and brown. Stir in flour and tomatoes and cook until thickened. Add oregano, basil, pepper and salt. Put into casserole and top with cheese. Bake 20-25 minutes in 350° oven.

PIZZABURGERS

Charlene Green
1802 Hart
Dodge City, Ks.

Dwight Green
Council 2955
Former District Deputy

- 1 (15 inch) loaf French bread
- 2 lb. ground beef
- 2 (6 oz.) cans tomato paste
- 2 tsp. salt
- Dash of pepper
- 2 tsp. oregano
- 1/4 c. chopped green onions and tops
- 1/3 c. Parmesan cheese
- Tomato slices
- American cheese slices

Brown meat lightly, drain excess fat. Add tomato paste, chopped onions and seasonings. Heat thoroughly. Meanwhile, slice French loaf in half lengthwise, place cut sides down on baking sheet, heat in broiler 3-4 minutes. Spread cut sides with butter, top with hot meat mixture and grated Parmesan cheese. Top with tomato slices and broil 4-5 inches from heat for 5 minutes. Top with sliced cheese triangles. Heat in broiler until cheese melts.

TUNA NOODLE CASSEROLE

Marilyn Cox
1111 Fifth Avenue
Dodge City, Ks.

Robert W. Cox
Council 2955
Insurance Field Agent

- 6 oz. medium noodles
- 1 (6 1/2 or 7 oz.) can tuna, drained
- 1/2 c. mayonnaise or salad dressing
- 1 c. sliced celery
- 1/3 c. chopped onion
- 1/4 c. diced green pepper
- 1/4 c. chopped canned pimento (optional)
- 1 (10 1/2 oz.) can condensed cream of celery soup
- 1/2 c. milk
- 4 oz. sharp process American cheese, shredded (1 c.)
- 1/2 c. crushed potato chips

Cook noodles in boiling salted water until tender, drain. Combine noodles, next 6 ingredients and 1/2 teaspoon salt. Blend soup and milk, heat through. Add cheese, heat and stir until cheese melts. Add to noodle mixture. Turn into 2 quart casserole. Top with potato chips. Bake uncovered in hot oven at 425° about 20 minutes. Serves 6.

FARMER'S CHICKEN DINNER

Irene Thyfault
Damar, Ks.

George Thyfault
Council 2365
Former District Deputy

Boil 2 chicken with 1/3 cup onions until it falls off the bones. Take broth, add 8 ounces homemade noodles, cooked until tender. Add:

1 can mushroom soup
2/3 c. milk
1/2 tsp. salt
1/2 tsp. poultry seasoning
Dash of pepper
1 large pkg. cream cheese
that has been softened
1/3 c. green peppers or olives
1/4 c. minced parsley

Cook noodles until tender. Remove all bones from chicken, add to noodle soup, milk, heated cheese, stir well with seasoning. Bake in buttered 1 1/2 x 7 1/2 x 1 1/2 inch pan for 1 hour. Top with 1 1/2 cups bread crumbs.

CHICKEN CONTINENTAL

Rosie Heier
Route 1
Hoxie, Ks.

Jacob J. Heier
Council 3321
Grand Knight

1 fryer, cut up
1 c. quick cooking rice
1 can mushroom soup
1 can celery soup
1/2 can water
1 pkg. dry onion soup

Grease 8x11 inch pan. Place uncooked rice over bottom of pan. Place chicken pieces on top of rice. Mix mushroom and celery soup, pour over chicken. Shake onion soup in package before opening, then sprinkle over chicken and soup. Cover tightly with foil and bake at 325° for 1 1/2 - 2 hours. Add no other seasonings.

SIX CAN CASSEROLE

Jacqueline Murray
11306 W. 52nd Terrace
Shawnee, Ks.

Edward B. Murray
Council 2332
Past State Deputy

3 cans boned chicken, or
  fresh boiled chicken
1 can cream of chicken soup
1 large can Chinese noodles
1 small jar pimentos
1 small can evaporated milk
1 small can peas
1 small can mushrooms

Combine all ingredients. Bake in 2 quart covered casserole for 45 minutes in 350° oven.

PREPARATION FOR FRITTER PHEASANT

Lenette Kottas
313 Kunkle Drive
Ellsworth, Ks.

Lawrence Kottas
Council 3400
Financial Secretary

Preparation: Thaw the meat. Cut meat into long narrow strips. Example: Size of index finger. Put strips into fritter batter (recipe below). Remove strip, allowing some batter to drop off, and place into bowl of flour. Cover completely and lower floured strip into deep saucepan of hot lard. (The burner should be medium heat.) Deep fat fry 8-10 minutes. The crust will be a crisp golden brown. Remove the strip and place on paper towel to absorb some of the lard. (The lard will not be reuseable due to flour and batter cooked in it.)

When all meat is cooked, sit your self down, heap your plate and be prepared for a lip-smacking, mouth-watering, taste-bud tingling meal of Deep Fried Pheasant. I tasted better yet when eaten with your fingers.

Batter for Fritter Pheasant:

1 c. flour
1 c. milk
2 tsp. baking powder
1 tsp. salt
1 egg

Add all ingredients and mix. Enough batter for 1 bird.

BARBECUED DOVE

Eleanor M. Reif
Box 33, Route 1
Claflin, Ks.

Anton J. Reif
Council 2630
Past Grand Knight

- 18 dove breasts
- 1/2 c. prepared Heinz barbecue sauce
- 1/2 c. water
- 1 tsp. salt
- 1 medium onion

Heat electric skillet to high temperature. Add 2 tablespoons lard or shortening. Brown dove breasts. Add sliced onion and simmer 5-10 minutes. Add barbecue sauce diluted with water and simmer on low heat for 1 - 1 1/2 hours. Do not cook dry. Add water as needed.

CHICKEN AND DRESSING

Lenora Miller
8014 Willowbrook Rd.
Wichita, Ks.

G. W. Miller
Council 691
State Publicity Chairman

Stew 1 large, fat hen in salted water along with the giblets.

Dressing:

- 1 1/2 loaves stale dry bread
- 1/2 c. melted butter
- 6 sprigs chopped parsley
- 1 large onion
- 2 large stalks celery, chopped

Brown onion and celery in butter and add chopped giblets. Add 6 or 7 tablespoons chicken broth. Skim off 1 cup of fat.

Sauce:

- 4 c. chicken broth
- 1 c. milk

Heat, but do not boil. Heat 1 cup chicken fat and stir in 1 cup flour and gradually add broth and milk combination and cook until thick. When cooked, add 1 teaspoon salt. Add 4 slightly beaten eggs and cook 3 or 4 minutes. Remove meat from bones and place dressing in large shallow pan, then layer chicken pieces over the dressing and pour sauce over that and top with buttered toasted bread crumbs. Bake 30-35 minutes at 375°. This may be made a day ahead and kept refrigerated until ready to bake. Will serve 10-12.

CHICKEN CRUNCH CASSEROLE

Mrs. Al Hampel
1127 N. Nevada
Wichita, Ks.

Al Hampel
Council 4118
Member

- 1/2 c. milk
- 2 cans cream of mushroom soup
- 3 c. chicken, cooked and diced
- 1/2 c. mild onion, minced
- 1 (2 1/2 size) can chow mein noodles
- 1 c. diced celery
- 1 (5 oz.) can water chestnuts, drained and sliced

Blend milk with soup and mix gently with onions, celery and water chestnuts, chicken and 3/4 of the noodles. Empty in a 2 quart casserole. Top with remaining noodles. Bake 40 minutes at 325°.

WILD GOOSE OR DUCK

Juanita Bogner
Box 14
Odin, Ks.

John E. Bogner
2630
District Deputy #25

Place duck or goose in large roaster, fill with water so fowl in half covered. Add 1 teaspoon salt if bird was not soaked in salt water. Add:

- 2 apples, quartered; or 1 apple and 1 orange
- 1 stalk celery
- 1 onion, quartered
- 1 tsp. caraway seed
- Pepper to taste

Place in slow oven at 325° for 4-5 hours, depending on size of bird. Serve with cooked potatoes, sauerkraut and salad.

SWEET AND SOUR PORK

Mary Sanders
Route 4
Coffeyville, Ks.

Edward L. Sanders
Council 991
Warden

- 1 1/2 lb. pork, cut into cubes
- 2 Tbsp. cooking oil
- 1 c. water
- 1 (15 oz.) can pineapple slices, cut into wedges, drained (reserve syrup)
- 2 Tbsp. cornstarch
- 1/4 c. tarragon vinegar
- 3 Tbsp. soy sauce
- 1/4 c. brown sugar
- 1/2 tsp. salt
- 1 green pepper, cut up

SWEET AND SOUR PORK (Continued)

1 onion, sliced and separated into rings	Hot cooked rice

Melt shortening in large skillet and brown pork cubes over low heat. Add water. Cover with tight fitting cover and cook 1 hour or until tender. Leftover cubed roast can also be used here. In a small bowl, combine pineapple syrup, cornstarch, vinegar, soy sauce, sugar and salt. Add to pork. Cook and stir over medium heat until thickened and clear. Add green pepper pieces, onion rings and pineapple chunks. Cook over medium heat for 20-25 minutes.

CHICKEN WINGS

Mrs. Harry Bluml	Harry Bluml
7724 W. 11th St.	Council 4118
Wichita, Ks.	Past Grand Knight

25 chicken wings	1 1/2 c. soy sauce
2 jars apricot baby food (junior size)	2 tsp. ginger
	1 tsp. garlic salt

Marinate chicken wings in above ingredients overnight. Drain off marinade and bake 1 1/2 hours at 350°. Excellent to serve at parties.

BEEF BOLOGNA

Dianna Schmitt	Gerald H. Schmitt
903 Kelley	Council 2955
Dodge City, Ks.	Past Grand Knight

Mix:

2 lb. very lean hamburger	1 1/2 tsp. liquid smoke
1 c. water	1/8 tsp. garlic powder
2 Tbsp. Morton Tender Quick	1/4 tsp. onion powder

Shape into 2 long rolls. Wrap in plastic wrap and refrigerate for 24 hours. Put on cookie sheet and bake at 300° for 1 hour.

CRISPY CORN DOGS

Delores Legleiter
508 E. 12th St.
LaCrosse, Ks.

Alvin Legleiter
Council 2970
State Secretary

- 1 c. all-purpose flour
- 2 Tbsp. sugar
- 2 tsp. baking powder
- 1 c. milk
- 2 Tbsp. melted shortening
- 12 skewers
- 3/4 c. yellow corn meal
- 1 Tbsp. dry mustard
- 1 tsp. salt
- 1 egg, slightly beaten
- 12 (about 1 1/2 lb.) wieners
- Vegetable oil for deep frying

Combine flour, corn meal, sugar, mustard, baking powder and salt. Add egg, milk and shortening. Mix until smooth. Pour mixture into a tall glass. Put wieners on skewers. Dip wieners, 1 at a time, in corn meal batter. Fry until golden brown in vegetable oil heated to 375°. Drain on paper towel. Makes 12.

AGGIES RICE

Mrs. Mary Jo Schenk
Route 1, Box 1
Olmitz, Ks.

Bernard R. Schenk
2100
Past District Deputy

- 1 c. regular rice
- 1/2 c. water
- 2 cans beef consomme
- 1 stick oleo
- 4 green onions, tops and all, chopped fine
- 1 Tbsp. soy sauce
- 1 small can mushrooms, chopped
- 1/2 tsp. oregano
- Dash of salt and pepper

Mix all ingredients together in 1 1/2 quart casserole. Cover and cook 45 minutes to 1 hour in 450° oven. This is a nice dish to serve with roast pork or beef, or roast fowl in place of dressing.

APPLESAUCE MEAT BALLS

Sarah Weber
Route 1
Fowler, Ks.

Dave Weber
Council 2451
Warden

- 2 lb. lean ground beef
- 1 egg
- 1/2 c. applesauce
- 1 small onion, chopped
- 1 1/2 tsp. salt
- 1/4 tsp. garlic salt
- 1/8 tsp. pepper

Mix above ingredients until well mixed. Add 1 cup corn flake crumbs. Mix well. Shape into 12 balls. Place in 13x9x2 inch pan. Pour large can tomato sauce over all meat balls. Bake at 350° for 1 hour. Serves 12.

ORANGE GLAZED CHICKEN

Matilda Dorzweiler
1927 Cherry St.
Denver, Co.

M. J. Dorzweiler
Council 1325, Hays
Past State Deputy

- 1 c. orange juice
- 1 c. brown sugar
- 1 tsp. dry mustard
- 1 Tbsp. butter, melted
- 1/4 tsp. allspice
- 3 1/2 - 4 lb. chicken (I use thigh and drumstick combined and breasts)
- 1 orange, thinly sliced

Combine all ingredients, except chicken and orange. Put in shallow pan, top with orange slices. Pour glaze over all. Bake at 375° for 1 1/2 hours. Baste frequently. An attractive dish.

BARBECUED SPARERIBS

Jeanette Flax
918 Columbia
LaCrosse, Ks.

Fred Flax, F.I.C.
Council 2970
Insurance Field Agent

- Chopped onion
- 1/4 c. butter
- 1/4 c. lemon juice
- 1/4 c. vinegar
- 1/4 c. catsup
- 1/4 c. Worcestershire sauce
- Salt and pepper to taste
- Spareribs

Saute onion in butter until lightly browned. Add all remaining ingredients, except spareribs. Bring to a boil. Brown ribs well. Pour sauce over spareribs. Bake in 350° oven for 1-2 hours or until meat is tender. Baste often with sauce while cooking.

BAKED CHICKEN IN MILK

Mrs. Robert Donmyer
2423 Drake Pl.
Salina, Ks.

Robert Donmyer
Council 601
Member

Cut 1 baking hen or fat fryer into serving pieces and cover with milk and bake in oven until tender. Place milk on baking pan. Milk will curdle, should get brown around edge of pan. Just thicken milk afterwards for a delicious gravy.

PEPPER STEAK

Lydia Copp
139 2nd St.
Gorham, Ks.

Luke Copp
Council 2794
Member

1 1/2 lb. round steak, cut in strips
1/4 c. flour
1/2 tsp. salt
1/8 tsp. pepper
1/4 c. oil
1 (8 oz.) can tomatoes
1 3/4 c. water
1/2 c. chopped onion
1 small clove garlic, minced
1 tsp. flavored gravy base
1 1/2 tsp. Worcestershire sauce
2 large green peppers, cut in strips

Combine flour, salt and pepper. Coat meat and cook in skillet in hot oil until browned. Drain tomatoes, reserve liquid, add liquid, water, onion, garlic and gravy base to meat. Cover and simmer about 1 1/4 hours. Stir in Worcestershire sauce, add green pepper strips and cover, simmer 5 minutes. If necessary, thicken gravy with flour, add drained tomatoes and cook 5 minutes more. Serve over hot rice or noodles.

CHICKEN WINGS

Juanita Meyer
Route 4, Box 288
Pittsburg, Ks.

Joe Meyer
Council 883
Former District Deputy

3 lb. chicken wings
1/2 c. brown sugar
1/2 c. white sugar
1 tsp. ginger, pepper
1/4 c. soy sauce
1 c. chicken broth
1/4 c. vinegar

Cover wings with mixture and marinate at least 1 hour. Cook 1 hour at 350° in electric skillet. Turn once. Baste often.

MEXICAN CASSEROLE

Mrs. Harry Bluml
7724 W. 11th St.
Wichita, Ks.

Harry Bluml
Council 4118
Past Grand Knight

2 lb. hamburger
1 small onion, chopped
1 jar taco sauce
1 large bag corn chips
2 cans kidney beans
1 can tomato sauce
2 c. Longhorn cheese, grated

Mix above ingredients together, except save 1/4 of grated cheese to sprinkle on top of casserole. Bake in 13x9x2 inch pan at 350° for 30 minutes.

TANARINI (Main Dish Casserole)

Sue Ley
1420 Crowell St.
Atchison, Ks.

Joseph G. Ley, F.I.C.
Council 723
Insurance Field Agent

1 1/2 lb. ground beef
1 (8 oz.) can tomato sauce
1 (16 oz.) can cream style corn
1 1/2 c. uncooked krinkly noodles
1/2 c. chopped green peppers (optional)
1/4 tsp. flaked oregano (1/2 tsp. ground)
Dash of Tabasco sauce or crushed red (cayenne) pepper (optional)
3 slices Swiss or American cheese

Brown ground beef in skillet, drain off fat. In 2 quart casserole, mix tomato sauce, corn, noodles, green pepper and spices. Add ground beef and mix well. Cover and bake in 350° oven for 30 minutes. Remove lid, place cheese slices on top. Place uncovered in oven until cheese begins to melt, approximately 5 minutes. Serves a complete meal for 6.

CHUCK ROAST

Elizabeth Metzen
1704 N. B St.
Wellington, Ks.

Clarence J. Metzen
Council 2227
Grand Knight

The night before cooking, salt and pepper meat and marinate overnight in:

1/2 bottle liquid smoke
1 tsp. celery salt
1 tsp. onion salt
1 tsp. mustard seed
1 tsp. nutmeg
1 heaping Tbsp. brown sugar

CHUCK ROAST (Continued)

Wrap in foil for marinating overnight. Cook 5 or 6 hours at 300°. After 3 hours, cover meat with barbecue sauce and continue baking.

HOT CHICKEN DELIGHT

Mary Donnelly
2023 Tauromee
Kansas City, Ks.

Francis J. Donnelly
Council 3768
Past State Deputy

4 c. diced cooked chicken
4 c. finely diced celery
1 c. chopped green pepper
4 Tbsp. chopped pimento
1 Tbsp. chopped onion
1 tsp. salt
4 Tbsp. lemon juice
1 2/3 c. mayonnaise
2 c. cooked rice
1 c. slivered almonds
1 c. shredded cheese

Combine all ingredients, except cheese. Toss lightly. Place in 9x13 inch pan, cover with foil and store overnight. Next day, remove from refrigerator for 1 hour. Bake uncovered for 25 minutes at 350°. Sprinkle cheese on top before baking.

SPAGHETTI SAUCE

Chuck Karlin
444 8th St.
Phillipsburg, Ks.

Francis Karlin
Council 6660
Director, Youth Activities

2 large onions, chopped
1/3 c. vegetable oil
2 c. dry red wine or water
1 (12 oz.) can tomato paste
4 tsp. leaf basil, crumbled
2 tsp. salt
2 cloves garlic, minced
12 large tomatoes, peeled, cored and chopped (12 c.)
2 envelopes instant beef broth
2 bay leaves

Saute onion and garlic in oil until soft in large kettle, stir in tomatoes and cook 5 minutes. Stir in wine or water, tomato paste, broth, basil, bay leaves and salt. Simmer, stirring occasionally, 1 hour, or until sauce thickens. Spoon into freezer containers in serving size portions, leaving 1/2 inch heading. Seal, label, date and freeze.

BAKED FRIED CHICKEN

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Member

Frying chicken, cut into serving pieces
1/4 c. shortening or oil
Flour, salt, pepper

Place oil in shallow pan and put in oven. Shake chicken in bag with flour, salt and pepper. Place chicken in hot fat (do not overlap). Return to oven. At the end of 30 minutes, turn chicken, continue cooking for another 30 minutes or until golden brown. Bake in 350° oven. An especially easy way to prepare chicken for a large group.

CHICKEN CASSEROLE

Mrs. Thomas E. Roth
Route 1, Box 56
Paxico, Ks.

Thomas E. Roth
Council 1392
Past Grand Knight

Cook 1 hen or 2 turkey hindquarters with:

1 tsp. salt
1/2 tsp. pepper
1 stalk celery
1 small onion

Then cut meat in small pieces. In casserole, using chicken broth, add meat and:

1 lb. pkg. wide noodles
1 can cream of mushroom soup, undiluted
1 can cream of celery soup (optional)
1 c. salted Crax

Mix together and put in 350° oven for 30 or 40 minutes. Serves 10 or 12. After mixing and before putting in oven, this may be divided in small portions and frozen.

ENCHILADA CASSEROLE

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

2 lb. hamburger, browned
2 tsp. garlic salt
10 oz. can enchilada sauce
1 chopped onion
Salt and pepper

Mix all above ingredients in skillet.

ENCHILADA CASSEROLE (Continued)

In a bowl, mix:

1 can cream of celery soup
1/2 can water
1/2 can green chopped chili peppers

In 9x13 inch pan, crumble Dorito or tortilla chips in bottom of greased pan. Add meat mixture over chips, top with soup mixture. Crumble few more chips on top. Add 1/2 pound grated Cheddar cheese to top. Bake 30 minutes at 350°.

BEEF BRISKET

Armella Gottschalk
409 N. Ohio
Coffeyville, Ks.

Marcus Gottschalk
Council 991
State Health Services Director

1 pkg. onion soup
1 c. chopped onions
1 c. chopped celery
1 can beer

Put frozen beef brisket in covered pan or oven bag, put onion soup, chopped celery and onions on top of beef brisket and put in 350° oven for 30 minutes. Then cook at 275° for next 4 1/2 hours. Pour 1 can of beer and 1/2 cup water over brisket and put back in oven for another 30 minutes. Let cool completely, then slice servings thin. Pour broth over slices and reheat to serve.

SUMMER SAUSAGE

Rosemary Winter
Mt. Hope, Ks.

Francis J. Winter
Council 2217, Andale
Former District Deputy

3 tsp. Morton's Tenderquick
3 tsp. mustard seed
1 1/2 tsp. onion salt
1 lb. lean ground beef
1 1/2 tsp. black pepper
1 1/2 tsp. garlic salt
3 tsp. liquid smoke

Place all ingredients in large mixing bowl and mix well with hands, adding a few tablespoons water to help. Cover tightly and place in refrigerator. Mix well with hands daily for 3 days. On the fourth day, shape into a roll. Bake in a greased 9x13 inch pan at 350° until done, about 1 hour. Cover for first 30-45 minutes.

BOHEMIAN STEAKS

Jane Henry
105 S. 4th St.
Seneca, Ks.

James J. Henry
Council 1769
Grand Knight

1 lb. ground beef
1/2 c. chicken broth (bouillon may be used)
1/2 c. tomatoes
1 small chopped onion
1 tsp. salt
1/2 tsp. pepper
1 1/2 c. cooked noodles
1 can cream of mushroom soup

Combine all ingredients together, except soup. Shape into balls and spoon soup over each ball. Bake at 350° for 45-60 minutes.

FAVORITE SAUCY LASAGNA

Florence Herrman
Route 1
LaCrosse, Ks.

Marvin Herrman
Council 2970
District Deputy #30

9-12 lasagna noodles
1 lb. ground beef
1/3 c. chopped onion
1 (8 oz.) can tomato sauce
1 (8 oz.) can tomato paste
1 (5 3/4 oz.) can mushroom steak sauce
1 c. water
1 (2 1/4 oz.) jar sliced mushrooms
1 tsp. oregano, crushed
1 tsp. basil, crushed
1 tsp. garlic salt
1 tsp. sugar
1/2 tsp. salt
1/8 tsp. crushed red pepper
Dash of pepper
1 egg
2/3 c. small curd cottage cheese
1/3 c. shredded Mozzarella cheese
1 (8 oz.) pkg. sliced Mozzarella cheese
Grated Parmesan cheese

Cook noodles according to package directions, rinse and drain. In large skillet, brown ground beef and onion, drain off fat. Reduce heat and add tomato sauce, tomato paste, mushroom steak sauce and water. Stir until smooth. Add mushrooms and their liquid. Stir in seasonings and simmer 15 minutes. In a small bowl, combine egg, cottage cheese and shredded Mozzarella. Cover bottom of 11x7 inch pan with layer of noodles. Top with 1/3 of the meat sauce, followed by 1/2 of the cheese slices. Cover with another layer of noodles, 1/3 of the meat sauce and all the cottage cheese mixture. Top with another layer of noodles, remaining meat sauce and cheese

FAVORITE SAUCY LASAGNA (Continued)

slices. Sprinkle with Parmesan cheese. Bake in preheated 350° oven for 25-30 minutes. Let stand for 5-10 minutes before cutting. Serves 4-6.

SIX CAN NOMAD CASSEROLE

Ernestine Deragowski
Box 81
Scott City, Ks.

R. R. Deragowski
Council 5212
Former Warden

- 1 canned chicken, boned
- 1 can cream of chicken soup
- 1 can chicken and rice soup
- 1 can condensed milk
- 1 can chow mein noodles
- 1 (2 oz.) can mushrooms (optional)

Mix ingredients thoroughly in 2 quart casserole, reserving some of the noodles to sprinkle over top of mixture. Consistency and quantity can be changed by using small or large cans of milk, noodles and chicken. This is an excellent travel-trailer, motor home or camper main dish, or an emergency shelf dinner at home. Heat casserole in 350° oven for 50-60 minutes.

TUNA PINWHEELS

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
Knights Lite Editor

Biscuit Recipe:

- 1 c. sifted flour
- 1/3 c. shortening
- 1/2 c. milk
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt

Cut shortening into flour, baking powder and salt until resembles coarse meal. Add milk, stir until blended. Knead lightly 8-10 times. (Can add 1/4 cup shredded sharp Cheddar cheese before adding milk.) Roll biscuit dough out to 9x12 inches.

TUNA PINWHEELS (Continued)

Filling:

1 can chunk tuna	1 egg
1/4 c. diced celery, very fine	Salt and pepper to taste
1/4 c. diced onion, very fine	

Mix above ingredients together. Spread over biscuit dough like cinnamon rolls and roll up. Cut 1 1/4 inch rounds and put in baking pan as you would cinnamon rolls. Bake in 350° oven for 30-35 minutes, until golden brown. Serve with creamed peas or diluted cream of mushroom soup.

TEXAS SHORT RIBS

Jacqueline D. Koester
Route 1
Piqua, Ks.

Donald R. Koester
Council 2289
District Deputy #8

3-4 lb. beef short ribs	1/4 c. vinegar
2 tsp. salt	2 Tbsp. prepared mustard
1/4 tsp. pepper	1/2 c. chopped onion
1 (8 oz.) can tomato sauce	1 clove garlic, minced
1/3 c. brown sugar	1 Tbsp. chili powder
1/4 c. catsup	

Place short ribs in large frying pan or Dutch oven. Cover tightly and cook slowly 1 1/2 hours, turning occasionally. Season with salt and pepper. Combine tomato sauce, brown sugar, catsup, vinegar, mustard, onion, garlic and chili powder in saucepan and simmer 5 minutes, stirring to blend. Remove each short rib from pan, dip in sauce to coat all sides and place on rack in broiler pan, 4-5 inches from heat, or on grill top over ash covered coals. Cook at moderate temperature, brushing with sauce and turning occasionally, 20-30 minutes or until done. Makes 4 servings.

BEEF MUSHROOM LOAF

Mrs. Nick Wagner
Route 1
Atchison, Ks.

Nick Wagner
Council 818
Advocate

1 (3 oz.) can chopped mushrooms	Milk
1 slightly beaten egg	1 1/2 tsp. Worcestershire sauce
1 tsp. salt	1/2 tsp. dry mustard
Dash of pepper	1 1/2 c. soft bread crumbs
1 1/2 lb. lean ground beef	2 Tbsp. catsup
1 Tbsp. light corn syrup	

Drain mushrooms, reserving liquid. Add enough milk to mushroom liquid to make 1/2 cup. In mixing bowl, combine liquid, egg, Worcestershire sauce, seasonings and bread crumbs. Let stand about 5 minutes. Stir in beef and mushrooms. Mix lightly, but thoroughly. Shape into loaf in 13x9x2 inch baking dish. Bake in 350° oven for 1 hour. Combine catsup and syrup, brush on meat loaf. Bake meat 15 minutes more. Makes 6 servings.

PIZZA SWISS STEAK

Mrs. Sylvester Hageman
2638 N. Garland
Wichita, Ks.

Sylvester Hageman
Council 4118
Member

2 lb. round steak, 1 inch thick	1/2 c. water
1 (8 oz.) can (1 c.) seasoned tomato sauce	1/2 tsp. sugar
1 (5 1/2 oz.) can pizza sauce	1/2 tsp. crushed oregano
	1 medium onion, sliced

Combine:

1/4 c. all-purpose flour	1/4 tsp. pepper
2 tsp. salt	

Pound into steak. Brown slowly on both sides in 3 tablespoons fat. Combine remaining ingredients, except onion. Pour over meat. Top with onion slices. Simmer uncovered 10 minutes. Cover, bake in moderate oven at 350° for 1 hour or until tender. Makes 6 servings.

LASAGNA

Mrs. Ronald Dolbow
1829 Salina
Wichita, Ks.

Ronald Dolbow
Council 4118
Member

- 2 lb. hamburger
- 1 c. chopped onion
- 2 garlic cloves
- 1/4 c. olive oil
- 1/2 c. Parmesan cheese
- 1 tsp. dried basil
- 1 bay leaf
- 1 pkg. lasagna noodles
- No. 2 1/2 can tomatoes
- 1 (12 oz.) can tomato paste
- 1/2 lb. Mozzarella cheese
- 1/2 tsp. oregano
- 2 tsp. salt
- 1/4 tsp. pepper
- 1 c. ripe olives

Brown meat in olive oil. Add onion and garlic. Cook until onion is transparent. Add tomatoes, tomato paste, salt, basil, oregano, bay leaf, pepper. Cover and simmer 1 hour. Stir in olives. Spread 1/4 sauce in baking dish. Cover with layer of cooked noodles. Add layer of Mozzarella cheese and then a layer of Parmesan cheese. Continue to layer until everything is gone. Bake at 350° for 30-40 minutes. Serves 4-6.

SPAGHETTI-HAM CASSEROLE

Mrs. Sylvester Hageman
2638 N. Garland
Wichita, Ks.

Sylvester Hageman
Council 4118
Member

- 1 lb. spaghetti, broken into 2 inch pieces
- 1 can cream of mushroom soup
- 1 c. milk
- 1 Tbsp. finely chopped onion
- 1 c. shredded sharp American cheese
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. Worcestershire sauce
- 1/8 c. chopped parsley (optional)
- 2 c. cubed ham

Cook spaghetti in boiling salted water as directed on package. Drain thoroughly. Heat oven to 375°. Combine soup and milk, stir until smooth. Add remaining ingredients, except ham. Pour soup mixture over cool spaghetti and toss to coat evenly. Arrange layer of spaghetti mixture and cubed ham in a greased 2 1/2 quart casserole. Bake 30 minutes until thoroughly heated or bubbly around edge. Serves 8.

BEEF BOLOGNA

Louise Solomon
Council 4118
Wichita, Ks.

Melvin Solomon
Council 4118
Past Grand Knight

2 lb. raw hamburger, lean
1/4 tsp. onion powder
Pinch of salt
1 c. water
2 Tbsp. Wright or Morton Tender Quick
1/8 tsp. garlic salt
2 tsp. liquid smoke

Mix and shape in long rolls. Wrap in Saran wrap and refrigerate 24 hours. Remove Saran wrap. Lay on cookie sheet and bake at 300° for 1 hour.

BROILED SHRIMP (LOUISIANA RECIPE)

Mary Canavan Bacque
New Haven, Ct.

Harvey G. Bacque
Service Dept. Director
Supreme Council

1/3 c. plus 3 Tbsp. salad oil
1 clove garlic, halved
1/2 tsp. salt
2 Tbsp. chili sauce
1 Tbsp. soy sauce
1 lb. large shrimp, if frozen, cleaned and deveined and cooked according to directions; if fresh, clean, devein and cook

Marinate in mixture a maximum of 3 hours. Broil approximately 5 minutes on each side. Serves 4.

FROSTED MEAT LOAF

Darlene Kroeger
519 N. 9th Ave.
Hill City, Ks.

Ernest A. Kroeger
Council 5631
Financial Secretary

2 lb. hamburger
2 eggs
Onion, salt and pepper to taste
White soda crackers, crushed

Topping:

1/2 c. catsup
1/2 c. brown sugar
1 tsp. mustard

Mix hamburger and seasonings together. Add eggs and enough cracker crumbs to make a nice loaf. Put in pan and

FROSTED MEAT LOAF (Continued)

cover with topping. Baste once during baking. Bake 1 - 1 1/2 hours at 350°. Delicious cold for sandwiches.

BARBECUPS

Deanna Bussen	Council 5366
Wallace, Ks.	Member

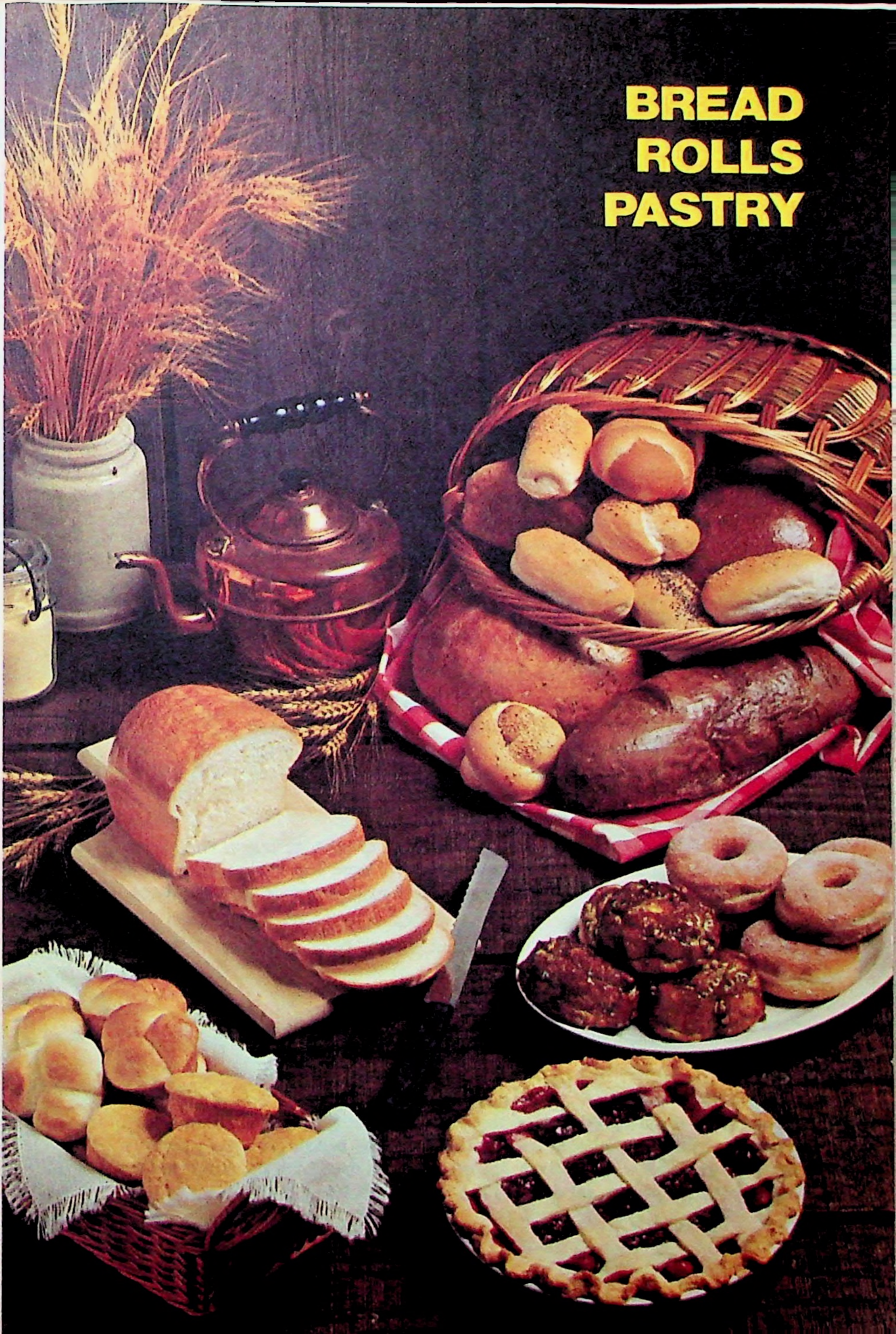
3/4 lb. hamburger	2 Tbsp. brown sugar
1 Tbsp. diced onions	1/2 c. barbecue sauce
1 can biscuits	3/4 c. grated cheese

In large skillet, brown hamburger. Drain. Add barbecue sauce, onion and brown sugar to hamburger. Put 1 biscuit in each of the muffin cups and press the dough up the sides of the muffin cup. Spoon meat mixture in, top with cheese. Bake at 400° for 10-12 minutes.

** EXTRA RECIPES **

** EXTRA RECIPES **

BREAD
ROLLS
PASTRY



COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN	250 to 325 degrees
MODERATE OVEN	350 to 375 degrees
HOT OVEN	400 to 450 degrees
VERY HOT OVEN	450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

IRISH BREAD

Doris A. Murphy	John M. Murphy
New Haven, Ct.	Supreme Advocate

- 5 c. flour
- 1 tsp. salt
- 3 Tbsp. sugar
- 2 Tbsp. shortening
- 5 tsp. baking powder
- 2 1/4 c. milk
- 2/3 c. currants or raisins (may substitute 1 Tbsp. caraway seed)
- 5 tsp. baking powder

Soak currants in hot water for 10 minutes and strain. Place in a bowl and mix with your hands the flour, salt, sugar and shortening. Add baking powder and mix well. Add currants and mix with a fork. Add milk and beaten egg. Bake in a greased iron frying pan at 350° for 1 hour.

ZUCCHINI BREAD

Connie L. Gering	John F. Gering
Route 1	Council 2885
Cummings, Ks.	Grand Knight

- 1 c. Crisco oil
- 2 c. sugar
- 3 tsp. vanilla
- 2 eggs
- 2 c. grated zucchini
- 3 c. flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 3 tsp. cinnamon
- 1 tsp. salt
- 2/3 c. chopped pecans or other nuts

Beat together oil, sugar, vanilla and eggs. Add zucchini and nuts and stir in flour, soda, baking powder, cinnamon and salt which has been mixed together. Bake 1 hour at 350°. Use greased and floured pans. Makes 2 loaves.

CHRISTMAS FRUIT BREAD

Sylvia Kratky
Wilson, Ks.

Joseph Kratky
Council 1924
Member

2 1/2 c. all-purpose flour
1 tsp. salt
1/2 c. chopped nuts
3/4 c. milk
3 Tbsp. butter, melted
1 1/2 Tbsp. orange peel

1 c. sugar
3 1/2 tsp. baking powder
1/2 c. candied fruit
1/2 c. orange juice
1 egg

Preheat oven to 350°. In mixing bowl, sift together flour, sugar, baking powder and salt. Add nuts and candied fruit, stir to coat. Add milk, orange juice, butter, egg and peel. Beat on medium speed 1/2 minute, scraping side and bottom of bowl constantly. Turn into buttered loaf pan, 9 x 5 x 2 1/2 inches. Bake 55-60 minutes in preheated 350° oven.

NORWEGIAN SWEET BREAD

Ruth Baalmann
1203 Peace St.
LaCrosse, Ks.

William Baalmann
Council 2970
Grand Knight

2 pkg. yeast
5 3/4 - 6 c. flour
1 Tbsp. salt
1/2 tsp. pepper
1/2 c. light corn syrup
1 c. raisins

1 1/4 c. lukewarm milk
1/2 c. sugar
1 tsp. ground cloves
1 (12 oz.) can (1 1/2 c.) beer
2 c. rye flour

Soften yeast in warm milk, let stand 5 minutes. Beat in 1 cup flour, sugar, salt, cloves and pepper. Cover, let stand in warm place about 40 minutes or until dough becomes light and bubbly. Add beer and syrup. Stir in rye flour, raisins and enough flour to make stiff dough. Knead until smooth and elastic. Place in greased bowl. Cover, let rise until double, about 1 hour. Punch down and let rise 10 minutes. Divide dough into 3 sections (round). Cover and let rise until double, 35-40 minutes. Bake in 350° oven for 40 minutes or until done. Cover each loaf with foil cap last 20 minutes of baking to prevent overbrowning.

BANANA BREAD

Regina J. Brummel	Benedict J. Brummel
300 N. Cedar	Council 2680
Garnett, Ks.	Former State Secretary

1/2 c. margarine	2 c. flour
1 c. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
3 c. mashed bananas	1/2 c. chopped walnuts

Mix margarine, sugar and eggs in large bowl, beat well. Add mashed bananas and 1/2 cup flour, beating well. Add remaining ingredients and blend well. Bake in well oiled loaf pan, 9x5x3 inches, or smaller pans, at 350° for about 1 hour. Test for doneness.

PUMPKIN BREAD

Marjorie Abramoritz	Thomas M. Abramoritz
Route 2	Council 6671
Valley Falls, Ks.	Treasurer

3 1/3 c. flour	2 c. pumpkin
2 c. sugar	4 eggs
2 tsp. soda	1 c. cooking oil
1 tsp. baking powder	2/3 c. water
1 tsp. cinnamon	1 tsp. vanilla
2 tsp. salt	1 tsp. nutmeg

Sift dry ingredients with eggs and pumpkin. Mix well, then add oil, water and vanilla. You may add raisins or nuts. Bake loaf pan or corn cans at 350° for 1 hour. Grease pans.

BANANA NUT BREAD

Armella Wasinger	Victor A. Wasinger
1908 Marshall Rd.	Council 1325
Hays, Ks.	Past State Deputy

1 stick butter	3 crushed bananas
2 eggs	2 c. flour
1 c. sugar	1/4 c. English walnuts
1 tsp. soda	1 tsp. vanilla

Grease loaf pan. Cream butter, sugar, eggs. Add flour, soda, vanilla and crushed bananas. Bake 1 hour at 350°. Never fails.

GLAZED LEMON NUT BREAD

Lowana Prochazka
Route 2, Box 110
Atwood, Ks.

Joe W. Prochazka
Council 3033
Former State Chairman

- 1/4 c. butter or oleo
- 3/4 c. sugar
- 2 eggs
- 2 tsp. grated lemon peel
- 1/2 c. chopped nuts
- 1 tsp. salt
- 3/4 c. milk
- 2 c. sifted flour
- 2 1/2 tsp. baking powder

Glaze:

- 3 tsp. lemon juice
- 2 Tbsp. sugar

Cream butter and 3/4 cup sugar until light and fluffy. Add eggs and lemon peel and beat well. Sift flour, baking powder and salt. Add to creamed mixture alternately with milk. Beat until smooth after each addition. Add nuts. Bake in greased loaf pan at 350° for 50-55 minutes. Let cool in pan for 5 minutes, then spoon sugar and lemon juice mixture over top. Remove from pan to cool on wire rack.

BEER BREAD

Mrs. Ida Proksch
1213 N. Clay
Hoisington, Ks.

Husband Deceased
Council 1521

- 3 c. self-rising flour
- 1 (12 oz.) can beer
- 3 Tbsp. sugar

Mix well. Put in 2 (3x6 inch) pans (loaf). Set in cold oven, turn to 350° and bake for 75 minutes. Crust will be crisp.

CHERRY NUT ROUND BREAD

Helen O'Connor	Joseph O'Connor
Box 329	Council 976
Hesston, Ks.	Membership Director

- 2 c. flour
- 3/4 c. sugar
- 1/2 c. shortening
- 1 tsp. soda
- 1 tsp. salt
- 2 eggs
- 1 c. buttermilk or sour milk*
- 1 tsp. vanilla
- 1 c. chopped nuts
- 1 c. drained maraschino cherries, cut

Grease 2 (1 pound) coffee cans, or 1 loaf pan. Combine all ingredients, except nuts and cherries, in large mixer bowl. Blend at lowest speed, then beat at low speed 1 minute. Stir in nuts and cherries. Spoon into cans. Bake at 350° for 40-50 minutes, longer for loaf pan, until top springs back when touched lightly in center. Cool 15 minutes, remove from cans. Frost.

*To sour milk, combine 2 tablespoons vinegar with enough milk to measure 1 cup.

For Christmas holidays, you can use 1/2 cup green maraschino cherries and 1/2 cup red maraschino cherries. Save a few to place on top.

Confectioners Sugar Icing:

- 1 or 2 Tbsp. cream
- 1 c. confectioners sugar
- 1/4 tsp. vanilla

Add cream to confectioners sugar and vanilla mixture until smooth and of spreading consistency.

PUMPKIN BREAD

Elisabeth Reznicek	Cyril E. Reznicek
Route 2	Council 3018
Ottawa, Ks.	Grand Knight

- 1 c. shortening
- 3 eggs
- 1 medium can pumpkin
- 2 1/2 c. sugar
- 3 1/2 c. flour
- 1/2 tsp. baking powder
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tsp. allspice
- 1 tsp. cloves
- 1/2 c. chopped nuts

Mix shortening, eggs and pumpkin. In separate bowl,

PUMPKIN BREAD (Continued)

combine dry ingredients, add to pumpkin mixture and blend well. Add nuts and stir. Pour into 2 greased and floured loaf pans and bake at 325° for 1 hour. Let cool before removing from pans.

BANANA NUT BREAD

Dorothy Finan
Route 1
Blaine, Ks.

Michael Finan
Council 2278
Past Grand Knight

2 large bananas
4 Tbsp. shortening
2 1/2 c. sifted flour
1 level tsp. baking powder
1 tsp. vanilla
1/2 c. chopped nutmeats

1 c. white sugar
2 eggs
1 tsp. baking soda
1/2 tsp. salt
2/3 c. milk

Mash bananas and set aside to darken. Cream sugar and shortening. Add eggs, bananas, flour, soda, baking powder and vanilla and salt in order given, using milk as needed. Pour into greased and floured pan. Bake 45 minutes at 350°.

BUBBLE BREAD

Gen Dulohery
119 S. Martinson
Wichita, Ks.

Robert Gulohery
Council 4118
Member

1 c. milk, scalded
1/2 c. sugar

1/2 c. shortening (oil)
1 tsp. salt

Mix above ingredients together and cool to lukewarm. Add to above mixture:

2 cakes yeast, crumbled
2 beaten eggs

About 4 1/2 c. flour

Mix to soft dough and turn out on floured board. Knead until smooth and elastic and not sticky. Place in greased bowl and cover with damp cloth. Let rise until double in bulk. Push down and let rest 10 minutes. Melt 1 stick butter in small pan.

BUBBLE BREAD (Continued)

Mix together the following items in bowl:

1 c. sugar
1/2 c. nuts (optional)
1 Tbsp. cinnamon
1/2 c. raisins (optional)

Make dough into small balls, the size of walnuts. Roll each one in butter, then in sugar mixture. Place in greased Angel Food pan in staggered rows and layers until all dough is used. Let rise. Bake at 350° for 45 minutes. Turn out on plate or board.

RYE BREAD

Mary Robl
Box 155
Ellinwood, Ks.

Mat Robl
Council 1187
Past Grand Knight

3 c. warm water
2 tsp. sugar
3 Tbsp. melted shortening
2 pkg. dry yeast
3 tsp. salt
5-6 c. white flour

Dissolve yeast in warm water, add 2 cups rye flour, sugar and salt. Let stand 5 minutes. Add approximately 2 cups white flour, then shortening. Mix well and add rest of flour. Add caraway if desired. Let rise until doubled in size. Make into 3 loaves, place on cookie sheet, let rise until doubled in size. Bake at 450° for 30-35 minutes. If using caraway seeds, use about 1/2 package.

HEATH CHIP SWEET ROLLS

Evelyn Glissman
1104 Oak
Valley Falls, Ks.

Joseph Glissman
Council 6671
Deputy Grand Knight

1 tsp. salt
1 1/2 c. warm water
1/2 stick oleo
1/2 c. sugar
3 pkg. yeast
1/4 c. water
4 1/2 - 5 c. flour
3 eggs
Heath candy chips

Dissolve yeast into 1/4 cup water, let sit. Dissolve oleo in 1 1/2 cups warm water. Add sugar and salt to water mixture. Gradually add flour to this mixture, about 3 cups at a time. Add yeast now. Beat well with spoon. In separate bowl, beat 3 eggs well. Pour eggs into warm water mixture. Gradually add rest of flour. Dump mixture onto floured board. Knead this mixture into firm dough. Place in crock and let rise until double in size. Then work dough for 3 or 4 times more and let rise each time. Roll dough out and spread 1 stick soft oleo on bread dough. Sprinkle with Heath chips. Roll into jelly roll and slice. Let rise until doubled. Bake at 350° approximately 35-40 minutes.

PUMPKIN BREAD

Pat Lederer	William E. Lederer
711 Walnut	Council 6671
Valley Falls, Ks.	Treasurer

3 1/2 c. flour	1 tsp. cinnamon
1 1/2 tsp. salt	3 c. sugar
1 tsp. nutmeg	1 c. salad oil
2 tsp. baking soda	2/3 c. water
4 eggs	1 (No. 2) can pumpkin (2 c.)

Sift dry ingredients together, make a well in mixture and add the liquids which have been blended together. Pour into greased and floured pans (3). Bake at 350° for 1 hour. Turn out of pans at once. Makes 3 loaves. Do not fill pans over half full.

POPPY SEED BREAD

Marie Dolbow	Don Dolbow
1119 N. Westfield	Council 4118
Wichita, Ks.	Former District Deputy

1 pkg. butter brickle cake mix	1/4 c. oil
4 eggs	1/4 c. poppy seed
1 c. warm water	1 pkg. instant coconut cream pudding mix

Mix and bake at 350° for 50-60 minutes (check with toothpick). Might take less time, depending on your oven. Makes 2 loaves.

COCOA DOUGHNUTS

Carol Kratky
Box 255
Hesston, Ks.

Marvin J. Kratky
Council 976
Chancellor

1 c. sugar
1/2 c. cocoa
3 Tbsp. melted shortening
1/4 tsp. cinnamon
2 eggs
1 c. sour cream
1 tsp. vanilla
1 tsp. salt
1 tsp. soda dissolved in
1/4 c. hot water

Beat thoroughly the sugar, cocoa, lard, eggs, vanilla, cinnamon and salt. Add sour milk and soda. Add enough flour to make dough the right consistency to roll. Cut out doughnuts and drop into deep fat to fry.

BAKING POWDER BISCUITS

Veronica Lickteig
511 E. 1st St.
Garnett, Ks.

Greg Lickteig
Council 1368
Former Financial Secretary

2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 Tbsp. sugar
2 Tbsp. shortening
3/4 c. milk or water

Mix and drop on baking sheet or in muffin pan. Bake in 350° or 375° oven for 20-25 minutes.

SWEDISH TEA ROLLS

Betty Ebert
Route 1, Box 23
St. George, Ks.

Delbert Ebert
Council 902
Past Grand Knight

Dissolve 1 packet yeast in 1/4 cup warm water. Sift together:

2 1/4 c. flour
1 tsp. salt
2 Tbsp. sugar

Cut in 1/2 cup butter or margarine until particles are fine. (I use my pie crust blender for cutting in.) Add:

1/4 c. evaporated milk
1 slightly beaten egg
The dissolved yeast

SWEDISH TEA ROLLS (Continued)

Chill in refrigerator 2 hours or overnight. Before chilling, I usually roll this dough into a 12 inch roll and wrap in waxed paper. It's easier to divide into thirds that way. Prepare filling. Cream 1/3 cup butter or margarine, add:

3/4 c. packed brown sugar
1/2 c. fine chopped nuts
Cinnamon, if desired

I usually cream this together with my hand mixer. Divide dough into 3 equal parts. Roll out 1 part on floured surface to 12x6 inch rectangle. Spread with 1/3 of filling. Roll up, starting with 12 inch side and seal. Place in crescent shape on greased cookie sheet. Make cuts 1 inch apart along outside edge and reaching to within 1 inch of center. Repeat with remaining dough. Let rise 1 hour or so. Bake 20-25 minutes at 350°.

Vanilla Glaze:

2 Tbsp. butter
1 c. sifted powdered sugar
1/2 tsp. vanilla
4 Tbsp. evaporated milk

Brown the butter, add powdered sugar, vanilla and 4 tablespoons evaporated milk, or enough so that glaze can easily be spread over rolls as soon as they are baked.

SQUASH BREAD

Blanche Pfannenstiel
2202 Oak St. Terrace
Hays, Ks.

Nick F. Pfannenstiel
Council 1325
Financial Secretary and PGK

2/3 c. shortening
2 2/3 c. sugar
2/3 c. water
4 eggs
2 c. squash
3 1/3 c. flour
2 tsp. soda
1 1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
2/3 c. fine chopped nuts
2/3 c. raisins

Heat oven to 350°. Grease 2 (9x5x3 inch) loaf pans or 3 (8 1/2 x 4 1/2 x 2 1/2 inch) loaf pans. Cream sugar and shortening until fluffy. Stir in eggs, squash, water and flour mixture. Add nuts and raisins. Bake about 70 minutes or until wooden toothpick comes out clean. Prepare the following topping.

SQUASH BREAD (Continued)

Nut Crunch Topping: Mix -

1/3 c. brown sugar, packed	1/2 tsp. cinnamon
1/3 c. broken nuts	

Put this on top of bread and then bake.

CORN MEAL ROLLS

Rose Gudenkauf	Joe A. Gudenkauf
213 N. 1st St.	Council 1769
Seneca, Ks.	Member

1 pt. sweet milk	1/2 c. oleo
2/3 c. corn meal	

Heat milk and stir in corn meal slowly. Add the following:

1 tsp. salt	1/2 c. sugar
3 eggs, well beaten	2 pkg. yeast, dissolved in 1/2 c. warm water
6 c. flour or enough to knead	

Knead and let rise 2 hours. Punch down and make into rolls.

SIX WEEKS BRAN MUFFINS

Pat Lechtenberg	Mike Lechtenberg
2103 Barker	Council 1372
Lawrence, Ks.	Member

6 c. bran	5 c. flour
2 c. boiling water	5 tsp. soda
1 c. safflower or corn oil	2 tsp. salt
3 c. sugar, or less	Dates, raisins, chopped apple, chopped nuts (optional)
4 eggs, beaten	
1 qt. buttermilk	

Pour boiling water over 2 cups bran and let stand while assembling other ingredients. Mix in oil, remaining bran, sugar, eggs and buttermilk. Sift flour with soda and salt. Combine all ingredients and bake as needed at 400° for 20 minutes. Mixture will keep 6 weeks or more in refrigerator. Makes 6 dozen. Optional ingredients may be added at baking time. If you have a time bake feature on your oven, you can set the timer the night

SIX WEEKS BRAN MUFFINS (Continued)

before so the oven will be preheated when you go to the kitchen to prepare breakfast. The muffins can be baking while you wake the rest of the family and prepare the morning meal.

PUMPKIN BREAD

Darlene Mattas
Route 1, Box 104
Wilson, Ks.

Ernest J. Mattas
Council 1924
Past Grand Knight

3 1/2 c. flour	4 eggs
2 tsp. soda	2/3 c. water
1 tsp. salt	1 (No. 2) can pumpkin or 2 c.
1 tsp. cinnamon	1/2 c. chopped walnuts
1 c. Crisco oil	3 c. sugar
1/2 c. cooked raisins	

Mix oil, eggs, water and pumpkin. Add all dry ingredients. Mix well. Add raisins and nuts. Bake at 350° for 1 hour.

FRENCH ONION BREAD

Vicki Rindom
412 E. 7th St.
Emporia, Ks.

David Rindom
Council 727
District Deputy #15

Soften 2 cakes yeast in 1/2 cup lukewarm water, or 2 packets of dry yeast in 1/2 cup very warm water. Combine in large bowl and stir to melt shortening:

2 Tbsp. shortening	1 1/2 c. hot water

Stir in:

3 Tbsp. sugar	1 pkg. dry onion soup
2 tsp. salt	

Cool to lukewarm, then add yeast. Add gradually 5 1/2 - 6 cups sifted flour to form a stiff dough. Knead on a floured surface until smooth and satiny, about 5 minutes. Place in greased bowl and cover. Let rise in warm place (85°-90°) until light and doubled in size, about 1 1/2 hours. Punch down and let rise again for 1/2 hour. Make into 18 buns or place in 2 loaf pans. Cover and let rise to double size, about 1 hour. Bake at 375° for 30-40 minutes.

CINNAMON ROLLS

Millie Theis
Route 2
Troy, Ks.

Nick Theis
Council 675
Former State Warden

1 1/2 c. scalded milk
1/2 c. shortening
2 cakes yeast, dissolved in
  1/2 c. warm water with
  1 tsp. sugar

1/2 c. sugar
1 Tbsp. salt
2 eggs, beaten
1 tsp. lemon (optional)
6 c. flour

Pour scalded water over shortening. Add sugar, salt, lemon and 2 cups flour. Mix well, add yeast. Beat at medium speed with mixer 2 minutes. Mix in remaining flour. Cover and let rise in warm place until double in bulk. Work down and divide in 2. Roll on floured board to 1/2 inch thickness. Cover with melted butter, sprinkle with brown sugar, cinnamon and nuts. Roll like a jelly roll and cut in 1 inch slices. Place in buttered pan, let rise until double in bulk. Bake until done at 350°. While still warm, cover with a thin powdered sugar and milk mixture. Decorate with nuts and maraschino cherries.

BRAN MUFFIN MIX

Ramona Beller
2605 M St.
Belleville, Ks.

Raymond F. Beller
Council 2609
District Deputy No.16

Pour 2 cups boiling water over 2 cups Nabisco 100% bran. Let cool. In a large mixing bowl, mix:

1 c. Crisco
3 c. sugar

Add 4 eggs, keep beating. Add 1 quart buttermilk. Add cooled bran, then sift and add:

5 c. flour
5 tsp. soda
1 tsp. salt

Fold in 4 cups Kellogg's All-Bran. Store in covered containers in refrigerator. Bake at 375°-400° for 20 minutes or until done. I have kept this for 2 months and it has always been good.

FAMILY REUNION ROLLS

Mary C. Corpstein (sister)
Route 1
Atchison, Ks.

Peter Corpstein
Council 818
Former Secretary

- 2/3 c. milk
- 2/3 c. sugar
- 1 tsp. salt
- 1/3 c. butter
- 2/3 c. warm, not hot, water
- 2 pkg. dry yeast
- 3 eggs, beaten
- 6 3/4 c. sifted flour
- 1/2 tsp. nutmeg

Scald milk, stir in sugar, salt and butter. Cool to lukewarm. Sprinkle yeast into warm, not hot, water, dissolve. Add lukewarm milk mixture. Add beaten eggs, 3 cups of the flour and nutmeg. Beat until smooth. Add and stir in the remaining flour. Turn dough out on lightly floured board. Knead dough until smooth and elastic, 10 minutes. Place in greased bowl, brush top with soft shortening. Cover. Let rise in warm place, free from draft, until double in bulk, 1 hour. Punch down, turn out on lightly floured board. Divide dough in half. Cut each half into 12 equal parts and, using palms of hands, form each into a ball. Place about 2 inches apart on a greased cookie sheet. Brush lightly with melted butter. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in hot oven at 400° about 20 minutes. Makes 2 dozen.

WHITE BREAD

Eloise Hawk
Norton, Ks.

Fred Hawk
Council 1015
Recorder

- 2 c. milk
- 2/3 c. sugar
- 8 tsp. salt
- 1 1/2 sticks margarine
- 2 c. warm water
- 4 pkg. dry yeast
- 24 c. unsifted flour

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Dissolve yeast, warm water and combine with the milk mixture. Add 12 cups flour and beat until smooth. Add enough additional flour to make a stiff dough, approximately 12 more cups. Knead until smooth, about 5 minutes, rest and knead again for several minutes. Place in greased bowls and let rise for 1 hour. Punch down and make loaves and put in pans. Let rise 1 1/2 hours. Bake quickly at 400° for 1/2 hour.

WHITE BREAD (Continued)

This yields 7-8 loaves. If you are using powdered milk, it need not be scalded.

CRANBERRY BREAD

Mrs. Marcell Miller
Norton, Ks.

Marcell Miller
Council 1510
Former Financial Secretary

1 3/4 c. sifted all-purpose flour
3/4 tsp. baking soda
1 1/4 tsp. cream of tartar
1/2 tsp. salt
1/3 c. shortening
2/3 c. sugar
2 eggs, well beaten
1 c. mashed ripe bananas
1 c. cubed jellied cranberry sauce
1/2 c. chopped nuts

Sift flour, soda, cream of tartar and salt. Beat shortening until creamy. Add sugar gradually, beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with bananas, 1/2 at a time, stirring only until flour is moistened. Very carefully fold in cranberry sauce cubes and chopped nuts. Turn into well greased loaf pan, 9x5x3 inches, and bake in moderate oven at 350° about 1 hour or until bread is done. Makes 1 loaf.

DOUGHNUTS

Sally Wahlmeier
Norton, Ks.

Francis Wahlmeier
Council 1510
Past Grand Knight

2 pkg. yeast
2 c. milk, scalded and cooled
2 c. flour
4 egg yolks
1 tsp. salt
3 c. flour
1 whole egg
1/2 c. sugar
1/2 c. melted butter
1 tsp. vanilla or 1 tsp. nutmeg

Dissolve yeast in scalded lukewarm milk. Add 2 cups of the flour. Let rise 30 minutes. Beat eggs until light, add sugar, butter and flavoring. Add to flour and milk. Add remaining 3 cups flour and salt. Let rise another 1 1/2 hours. Roll out to 1/2 inch thickness. Cut doughnuts. Place on cookie sheet. Let rise until double. Use a spatula to place carefully into hot grease, top side down. Remove onto paper towels. Glaze. Use juice of 1 orange and powdered sugar for glaze.

BUTTER HORN ROLLS

Ellen Drouhard
Argonia, Ks.

Dick Drouhard
Council 3828
District Deputy #26

2 pkg. yeast	1/2 c. warm water
1 c. milk	2 eggs
1/2 c. sugar	4 1/2 c. flour
1/2 c. butter	Yellow food coloring (optional)
1 Tbsp. salt	

Dissolve yeast in 1/2 cup warm water. Heat milk, sugar, butter and salt to scalding point. Let it cool down a bit, add the 2 unbeaten eggs and yeast mixture. Add 2 cups flour and beat, add the remainder of the flour and yellow food color. Mix with mixer or by hand. Let rise until double in bulk. Roll in a circle, size of pie dish, and spread with butter. Cut like a pie and roll each piece, starting from big end. Can make buns or delicious cinnamon rolls. Bake at 350° for 15 minutes.

BEER BREAD

JoAnn Hlavaty
Rural Route
Olmitz, Ks.

Donald E. Hlavaty
Council 2100
Past Grand Knight

3 c. self-rising flour	1 (12 oz.) can unchilled beer
3 Tbsp. sugar	

Mix and put in greased and floured regular bread loaf pan. Bake at 350° for 35 minutes.

SPICED APPLESAUCE BREAD

Mary Linot
3859 E. Douglas
Wichita, Ks.

Virgil Linot
Council 691
Past State Deputy

Combine thoroughly in large mixing bowl:

1 1/4 c. applesauce
2 eggs
3 Tbsp. milk
1 c. sugar
1/2 c. cooking oil

Add:

2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. chopped pecans
1 tsp. baking soda
1/2 tsp. cinnamon
1/4 tsp. allspice

Beat well and put in 9x5x3 inch loaf pan. Combine:

1/4 tsp. cinnamon
1/4 c. chopped pecans
1/4 c. brown sugar

Sprinkle over batter. Bake at 350° for 1 hour.

DELICIOUS EASY ROLLS

Doris J. Pauly
Route 1
Cheney, Ks.

Ralph Pauly
3114 Clonmel-Schulte
Member

1 box yellow cake mix
5 c. flour
2 cakes or packages of yeast
2 1/2 c. warm water

Dissolve yeast in 1 cup of the warm water and let stand until dissolved. Measure out the flour and put in large container (not plastic), add the box of cake mix and stir the 2 mixtures. Then add remaining 1 1/2 cups warm water and the yeast mixture. Stir well. Then knead as for any other roll dough. This is usually a softer dough. Put in a well greased bowl, let rise until double in bulk, knead down and then ready to roll out for cinnamon rolls or any kind of rolls you desire. Delicious pecan rolls and this will make 5 round or square cake pans of rolls. Bake around 20 minutes in 350° oven.

BREAD ROLLS

Rita Collette
615 W. 10th St.
Concordia, Ks.

Lee Collette
Council 1142
Treasurer

- 4 c. flour
- 1 large pkg. golden egg custard mix
- 4 pkg. dry yeast
- 2 tsp. salt

Start mixer and blend in 3 1/2 cups warm water. Melt 1 stick oleo and cool. Add to above ingredients. Add another 4 1/2 cups flour with long handled spoon. Mix with spoon until well blended. Pour onto floured board and knead 5-10 minutes, adding enough flour to knead well. Put into greased bowl until double in size. Punch down and form into any kind of rolls desired. Makes 40-50 rolls. Bake at 375° for 15-20 minutes. These rolls rise very fast and will be out of the oven with 3-4 hours.

BREAD OR ROLLS

Esther M. Dreher
1317 Eisenhower
Hays, Ks.

Victor N. Dreher
Council 6984
Former District Deputy

- 4 c. warm water
- 2 tsp. salt
- 1/2 c. dry milk
- 3/4 c. oleo
- 3 pkg. yeast
- 3 eggs
- 1 c. sugar

Add 7 cups flour, or until firm. Let rise, then mold. Let rise and bake.

"SUPER" BISCUITS

Theresa Riedl
Box 256
Otis, Ks.

Harold F. Riedl
Council 2100
Past Grand Knight

- 2 c. sifted flour
- 4 tsp. baking powder
- 1/2 tsp. cream of tartar
- 1 tsp. salt
- 1 stick margarine (1/2 c.)
- 1 egg, unbeaten
- 2/3 c. milk
- 2 Tbsp. sugar

Sift flour, baking powder, cream of tartar, salt and sugar into bowl. Add margarine and blend together until corn meal

"SUPER" BISCUITS (Continued)

like consistency. Make hole in flour and drop in egg and pour in milk and stir to a stiff dough. Knead 5 minutes. Roll into 1/2 inch thickness, cut with 1 1/2 inch cutter. Bake on greased cookie sheet in 450° oven for 10-15 minutes. If used for shortcake, add 2 more tablespoons sugar.

QUICK HOT ROLLS (FOR CROWD)

Marilyn Thyfault
Damar, Ks.

James Thyfault
Council 2365
Member

In large mixing bowl, blend:

3 c. quite warm water
3/4 c. Crisco, not melted
1 Tbsp. salt
4 c. flour
3/4 c. sugar
1/2 c. dry milk (powdered)

Then add:

2 pkg. yeast
1 egg

Beat 3 minutes on medium speed of mixer. Knead dough in large bowl of flour, 4 or 5 more cups, only until smooth. Leave dough moist. Let rise once, work down. Shape and let rise 20-30 minutes. Bake at 400°.

CINNAMON ROLLS

Mildred Snook
711 Ash
Hays, Ks.

Richard Snook
Council 1857
State Historian

1 pkg. vanilla pudding
2 c. milk
2 pkg. yeast
1/4 c. warm water
6-7 c. sifted flour
2 eggs
1/2 c. cooking oil
1 tsp. salt
1/4 tsp. ginger

Cook pudding in 2 cups milk, cool. Dissolve 2 packages yeast in warm water, add eggs, 1 at a time, and beat thoroughly after each. Add cooking oil, salt and ginger. Mix well together. Add flour, 1 cup at a time, mixing well, for a medium dough. Knead well and let rise 1 time until double in bulk. Roll out and spread well with butter, sugar and cinnamon. Cut rolls, let rise again and bake for 30-35 minutes at 350°. When done, frost with powdered sugar icing.

BASIC SWEET DOUGH

Margaret Hund
Paxico, Ks.

Wilfred Hund
Council 1392
Treasurer

- 2 pkg. dry granulated yeast
- 1 Tbsp. sugar
- 1 c. lukewarm water
- 1 c. milk
- 6 Tbsp. butter
- 1/2 c. sugar
- 1 tsp. salt
- 7 c. flour
- 3 eggs, beaten

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Set aside. In large mixing bowl, put the butter, sugar and salt. Add scalded milk, cool to lukewarm. Add 2 cups flour to make a batter. Add yeast and 1 cup flour, beat well. Add eggs and 1 cup flour, beat well. Add remaining flour, or enough to make a soft dough. Knead lightly and place into greased bowl. Cover and let set in warm place until double in size, about 2 hours. When light, punch down and shape. For the holidays, shape dough into Christmas tree breads and candied fruit and nut breads. This amount of dough will make 2 Christmas trees or 2 tea rings.

For each Tree: Cut dough into strips. Roll each strip with palm of hand and form a long rope. Twist the rope as you wind it back and forth in the shape of a tree on a greased cookie sheet beginning at the top. Add a small piece for a tree trunk. Beat 1 egg, add 1 tablespoon milk and use for painting the bread. It will give it a shiny finish. Bake at 375° for about 30-40 minutes until nicely browned. When cool, frost with white frosting and decorate with green and red candied cherries and candied pineapple to look like lights and ornaments.

For Tea Ring: Roll out the dough into a rectangular shape. Brush with melted butter. Sprinkle with sugar and grated orange rind. Dot with cut up candied red and green cherries and candied pineapple. Sprinkle a few chopped pecans or almonds. Roll up and shape into a ring on a greased cookie sheet. Paint the bread (as above). Cut slits into the top to expose the fruit. Bake at 375° about 30-40 minutes. Frost and decorate (as above).

CRACKED WHEAT MUFFINS

Berdean Wilkinson
Route 1
Stratton, Ne.

Leonard Wilkinson
Council 3033
Member

1 1/4 c. flour	1 c. cracked wheat cereal
3 tsp. baking powder	1 c. milk
1/2 tsp. salt	1 large egg or 2 small ones
1/2 c. sugar	1/4 c. vegetable oil

Stir together flour, baking powder, salt and sugar. Set aside. Mix cracked wheat cereal and milk. Stir to combine. Let stand for 3 minutes. Add egg and oil and beat well. Add dry ingredients to cereal mixture, stir only until combined. Makes 12 muffins. Bake in 375° oven about 25 minutes or until golden brown.

NO KNEAD CINNAMON ROLLS

Elvie Quint
817 W. 2nd St.
Liberal, Ks.

Clarence Quint
Council 3381
Member

1/2 c. scalded milk	1 cake compressed yeast, or dry yeast, dissolved as directed
1/4 lb. oleo or butter	1 egg
3 Tbsp. sugar	3 1/4 c. sifted flour
1 1/2 tsp. salt	

Combine milk, butter, sugar and salt. Cool to lukewarm by adding 1/2 cup cold water. Add the yeast, dissolved as directed. Mix well. Blend in 1 egg, gradually add 3 1/4 cups flour. Mix until blended. Cover and let rise 15 minutes. Roll out dough on well floured board to 18x12 inch rectangle. Spread with:

2 Tbsp. melted butter	2 tsp. cinnamon
1/4 c. sugar	

Roll as for jelly roll, cut into 1 inch slices and place in well greased pan or muffin pans. Let rise until double in bulk, about 1 hour. Bake in moderate oven at 375° for 20-25 minutes. Mix powdered sugar and water, spread on top as soon as removed from oven.

ICEBOX ROLLS

Ida Schwarzenberger
Box 35
Collyer, Ks.

Michael F. Schwarzenberger
Council 2538, Park
Grand Knight

1/4 c. lukewarm water
1 pkg. yeast
1 tsp. sugar

Pour water over yeast and set aside. Cream together:

1/3 c. sugar
1/2 c. butter

Add 1 well beaten egg. Add alternately to creamed mixture the yeast mixture, adding:

1 c. lukewarm water
4 c. flour
1 tsp. salt

Let rise in warm place, punch down, cover tightly and place in refrigerator. Use as desired.

PUMPKIN BREAD

Verna M. Griffin
Route 4
Atchison, Ks.

David W. Griffin
Council 723
Grand Knight

3 c. granulated sugar
3 1/2 c. flour
2 tsp. baking soda
1 tsp. salt
4 eggs
2/3 c. water
1/2 tsp. baking powder
1 tsp. each cinnamon and nutmeg
1 c. cooking oil
1 tsp. each vanilla extract and black walnut flavoring
2 c. pumpkin
1 c. each English walnuts and dates, finely chopped

Mix all of the above ingredients together very thoroughly. Grease well 4 (1 pound) coffee cans, fill a little over 1/2 full. Bake 1 hour at 350°. Let cool, remove from cans. Keep stored in refrigerator. Spread slices with butter or margarine. Loaves can be frozen. Yield: 4 loaves.

SWEET BOWKNOTS

Carmella Knoeber
183 Aspen Road
Salina, Ks.

Anthony H. Knoeber (PSD)
Council 601
Master of 4th Degree

- 6 eggs
- 3 Tbsp. granulated sugar
- 3 c. flour
- 1/2 tsp. orange flavor
- 1/2 c. powdered sugar
- 1/4 tsp. salt
- 2 Tbsp. butter or oleo
- 1 tsp. almond flavor
- 3 c. vegetable oil (Wesson, etc.)

Beat eggs lightly, add granulated sugar, salt and flavoring, blend thoroughly. Place flour in large bowl, cut in oleo, add egg mixture. Knead until smooth ball is obtained. If dough is too soft, gradually add a little flour to make firm, but not hard. Set aside for 30 minutes. Then cut dough in 4 sections. Roll on well floured board until wafer thin. Cut with pastry cutter into 6 inch long by 3/4 inch wide. Tie in individual bowknots. Fry bows about 3 minutes or until light brown in deep hot oil. Drain on absorbent paper, cool, sprinkle with powdered sugar. Makes about 6 or 7 dozen bowknots.

WHITE BREAD

Linda Ketzner
Route 2
Bird City, Ks.

Ernie Ketzner, Jr.
Council 6665
Member

- 8 c. warm water
- 5 Tbsp. yeast
- 1/2 c. oil (Mazola)
- 2 Tbsp. salt
- 1 1/3 c. sugar
- 18-20 c. flour (as needed)

Mix yeast in water. Add oil, salt and sugar and stir well. Slowly add flour. Turn out on floured board and knead 15 minutes or so. Put in greased bowl and let rise until double. Bake at 375°. (Cafe Recipe)

CINNAMON ROLLS AND BREAD

Billy Tremblay
609 S. Jefferson
Plainville, Ks.

Leodore Tremblay
Council 1857
Member

1 pkg. (4 oz.) vanilla pudding
1/2 c. butter, melted
1/2 c. warm water
1 tsp. salt
2 c. milk
2 pkg. yeast
2 eggs
7 c. flour

Cook pudding and milk, stir in melted butter, let cool. Dissolve yeast in warm water, put in heaping teaspoon of sugar. Stir yeast into pudding mixture. Beat 2 eggs and add and also salt. Add flour gradually. Knead and put in greased bowl and let rise. Roll out and make cinnamon rolls. Let rise again. Bake at 350° about 30 minutes.

SWEET PECAN ROLLS

Mary J. Rempe
306 N. Freeman
Plainville, Ks.

Ernest J. Rempe
(Deceased)
Past Grand Knight

Dissolve 2 packages yeast in 1 cup water and 2 tablespoons sugar. To this, add:

2 c. scalded milk, cooled
1 cube oleo
1 c. sugar
1 Tbsp. salt
1 Tbsp. vanilla
3 eggs, beaten

Add enough flour to make a soft dough. Let rise, knead, then let rise again and shape into rolls. For cinnamon rolls, roll out and put 1/2 cup sugar and 1/2 teaspoon cinnamon for each dozen. This will make 4 dozen medium cinnamon rolls. For pecan rolls, when you knead dough down the last time, put on stove with a slow fire:

1 pt. cream
1 lb. brown sugar

Bring to boil, boil 1 minute. Put in 4 (1 dozen size) pans. In bottom of pans, put large package of pecans, then cut cinnamon rolls and lay in pans. Let rise to double and bake at 350° for 25-30 minutes.

ROLLS

Elizabeth Ann Riedel
920 Walnut
Valley Falls, Ks.

Edward A. Riedel
Council 6671
District Deputy #2

6 c. flour
2 tsp. salt
2 c. lukewarm water
1 well beaten egg
2 tsp. yeast
7 Tbsp. sugar
3 Tbsp. melted lard

Combine dry ingredients first. Roll out cinnamon rolls thick as pie crust dough. Spread melted butter over dough, sprinkle cinnamon and brown sugar. In pan, mix brown sugar, 3 tablespoons butter and coffee cream. Bake at 350° for 30 minutes.

RAISIN OATMEAL ROLLS

Bessie King
Route 1
Piqua, Ks.

Edward J. King
Council 2289
Former Advocate

3/4 c. raisins
3 Tbsp. warm water
1 pkg. yeast

Chop raisins coarsely. Soften yeast in warm water in warm bowl. Combine:

1/2 c. quick cooking rolled oats
1/4 c. brown sugar, packed
1 c. boiling water
2 Tbsp. soft butter
1 tsp. salt

When mixture is lukewarm, add raisins, yeast and 2 1/2 cups sifted flour. Mix to moderately stiff dough. Turn out on floured surface and knead lightly a few minutes. Return to bowl and let rise about doubled in size, 45-50 minutes. Form rolls into desired size and place in greased pan. Allow to rise until doubled in size, 35-45 minutes. Makes about 1 1/2 dozen rolls. Bake 20-25 minutes at 375°.

NUT BREAD

Jean Pfannenstiel Route 2, Box 15A Hays, Ks.	Lester Pfannenstiel Council 1325 Faithful Navigator

2 c. milk, scalded	8-9 c. flour
1 c. sugar	2 sticks oleo
4 pkg. yeast, dissolved with 1/4 c. water	2 tsp. salt
	4 eggs

Nut Mixture:

4 c. walnuts	8 Tbsp. oleo
2 c. sugar	8 Tbsp. milk
4 eggs	

Melt oleo in milk, pour into mixing bowl, add sugar and salt and let cool. Dissolve yeast in water and add to cooled mixture, then add eggs and flour. Knead, cover and let rise about 1 1/2 hours. Divide in half, roll out on floured board. Roll quite thin. Pour on half of nut mixture and spread, then roll up like jelly roll. Cut into 4 loaves and set into cookie sheet. Let rise, then bake at 350° about 30-45 minutes.

ONE-RISE CINNAMON ROLLS

Patricia A. Soukup Route 1, Box 14 Wilson, Ks.	Ernest W. Soukup Council 1924 Treasurer

Topping:

1 c. heavy whipping cream (do not substitute)	1 c. brown sugar

Filling:

1/2 c. granulated sugar	2 tsp. cinnamon
1/2 c. butter, softened	

Rolls:

3 - 3 1/2 c. flour	1 pkg. yeast
1/4 c. sugar	1 tsp. salt
1 c. hot tap water	2 Tbsp. butter, softened
1 egg	

ONE-RISE CINNAMON ROLLS (Continued)

Mix brown sugar and cream in ungreased 9x13 inch pan. In large bowl, blend 1 1/2 cups flour and next 6 ingredients. Beat 3 minutes at medium speed. Stir in remaining 1 1/2 - 2 cups flour. Knead on floured surface for 1 minute. Roll dough into a 15x7 inch rectangle. Spread filling over dough. Starting at long side, roll tightly, seal edges. Cut into 16-20 rolls. Place cut side down on cream mixture. Cover and let rise until doubled in bulk for 35-45 minutes. Bake at 400° for 20-25 minutes. Cool 10-15 minutes before turning out on tray. (I like to add chopped nuts to the cream mixture.)

CRESCENT CARAMEL SWIRLS

Berniece Sellens
610 E. 3rd St.
Russell, Ks.

Ralph Sellens
Council 3034
Member

- 1 stick (4 oz.) margarine
- 1 c. firmly packed brown sugar
- 2 Tbsp. milk
- 1/2 c. finely chopped pecan nuts
- 3 (7.5 oz. each) cans Pillsbury buttermilk biscuits (30 biscuits)

Preheat oven to 375°. Mix margarine, brown sugar, milk together. Bring to boil, stirring 2-3 minutes. Pour mix into greased Bundt cake pan. Sprinkle 1/2 of chopped nuts over mix. Remove biscuits from cans and dip each biscuit into mix in Bundt pan. Stand each biscuit on edge encircling bottom of pan. Sprinkle remainder of nuts over top of biscuits. Bake 25 minutes. Cool upright in pan, then invert onto serving plate.

SWEET ROLLS

Laneva Beckman
Norton, Ks.

Joe Beckman
Council 1510
Past Grand Knight

- 1 c. milk
- 1/3 c. butter
- 1/2 c. sugar
- 1 1/2 tsp. salt
- 2 pkg. yeast
- 1/4 c. warm water
- 5 c. flour
- 2 eggs, beaten
- 1 c. raisins

Scald milk, add butter, salt and sugar until it dissolves.

SWEET ROLLS (Continued)

Cool to lukewarm, sprinkle yeast on water and stir until dissolved. Add to milk mixture. Add 1/2 of the flour and mix well. Stir in eggs and add enough flour to make soft dough. Mix well. Knead about 10 minutes. Let rise about 2 hours. Punch down and knead in raisins. Bake in 350° oven for 20-30 minutes, depending on size of rolls. Mix together for the icing:

1 c. powdered sugar	Little vanilla
1 1/2 Tbsp. warm milk	

ORANGE ROLLS

Bev Klein
Norton, Ks.

Dr. Glenn Klein
Council 1510
Former Recorder

1 c. milk	1 pkg. yeast, dissolved in warm water
1/2 c. shortening	5 c. flour
1/2 c. sugar	1 tsp. salt
3 eggs, well beaten	

Scald milk, pour over shortening and sugar. Cool and add eggs, yeast, flour and salt and mix well. Let rise 3 hours. Roll out flat, spread with the following:

1 c. sugar	Grated rind of 1 orange
1/2 c. soft butter	

Roll up like jelly roll and cut into 1 inch pieces. Bake at 400° for 10-20 minutes.

REFRIGERATOR ROLLS

Bonnie Boxler
Norton, Ks.

Jon Boxler
Council 1510
Former Trustee

1 cake moist yeast	1 tsp. salt
1/2 c. sugar	2 c. lukewarm water
1 well beaten egg	3 Tbsp. melted shortening
6-7 c. flour	

Dissolve yeast, salt and sugar in water. Add egg and shortening, mix stiff with flour. Let rise 1 hour. Knead down and let rise again. Make as many tea rolls as you want for 1 meal. Put the remainder of the dough in refrigerator and use as wanted. If dough rises too much, knead down and put back into refrigerator.

BEST BANANA BREAD

Evelyn Shaw	Clifford A. Shaw
Route 3	Council 6660
Glade, Ks.	Member

1/2 c. shortening	1 c. brown sugar
2 eggs, beaten	1/2 tsp. butter flavoring
2 c. flour, sifted	1 tsp. soda
1/4 c. chopped nuts	3 ripe bananas, mahsed
1 Tbsp. vanilla flavoring	1 tsp. black walnut flavoring

Whip mashed bananas, beat eggs and add butter flavoring to eggs. Cream shortening, sugar and eggs well. Add whipped bananas and mix thoroughly. Add flour and soda and mix, then add nuts and vanilla and black walnut flavoring. Pour into greased loaf pan. Bake at 350° for 1 hour. Turn off oven and let banana bread set for 5 minutes before removing it from oven.

NEVER FAIL PIE CRUST

Irene P. Thyfault	George A. Thyfault
Damar, Ks.	Council 2365
	Former District Deputy

Part 1:

2 1/2 c. flour	1 1/2 c. shortening (lard or Crisco)
2 tsp. salt	

Sift flour and salt together, cut in shortening with pastry blender until size of peas. Now take 1/2 and continue until like corn meal, toss together with fork.

Part 2:

6 Tbsp. flour	3 Tbsp. vinegar
1/2 c. water	1 large or 2 small eggs

NEVER FAIL PIE CRUST (Continued)

Take water, vinegar, eggs and beat. Add 6 spoons of flour. Take and toss from center to side of bowl until moistened, form into 4 balls. Flatten by pressing with side of hand 3 times across both directions. Now roll with rolling pin from center toward you (do not press hard) until 1/8 inch thick. Yields 2 double or 4 single crusts.

ANGEL BISCUITS

Mildred Snook
711 Ash
Hays, Ks.

Richard Snook
Council 1857
State Historian

1 pkg. dry yeast
5 - 5 1/2 c. sifted flour
3 tsp. baking powder
1 tsp. salt
2 c. buttermilk
2 Tbsp. water (lukewarm)
1 tsp. baking soda
4 Tbsp. sugar
1 c. shortening

Dissolve yeast in water, sift together dry ingredients, cut in shortening. Add yeast and buttermilk to dry mixture. Knead dough until it holds together. Roll dough to 1/2 - 3/4 inch, cut with biscuit cutter and fold in half. Bake at 400° for 15-20 minutes. Dough may be chilled or frozen.

POLISH DONUTS

Barbara Bussen
Wallace, Ks.

Gilbert Bussen
Council 5366
Grand Knight

1 pkg. yeast
2 c. milk, scalded and cooled
2 c. flour
4 egg yolks
1 whole egg
1/2 c. butter
1 tsp. salt
1 Tbsp. vanilla
5 c. flour
1/2 c. sugar

Dissolve yeast in lukewarm milk. Add 2 cups flour and let rise until light. Beat egg yolks and whole egg together. Add rest of ingredients and knead lightly and then let rise. Roll dough 1/2 inch thick and cut doughnuts. Let rise until light and fry in deep fat. Glaze while still warm.

POLISH DONUTS (Continued)

Glaze: Combine -

1 lb. powdered sugar
1 Tbsp. cornstarch
1 Tbsp. cream
1 tsp. vanilla

Add enough water to make a mixture of medium consistency. Glaze should be a little runny. Dip doughnuts while they are warm.

DILLY CASSEROLE BREAD

Joan Bussen
Wallace, Ks.

Council 5366
Member

1 pkg. yeast
1/4 c. warm water, heated until lukewarm
1 tsp. dill seed
2 1/4 - 2 1/2 c. flour
1 tsp. salt
1/4 tsp. soda
1 c. cottage cheese
2 Tbsp. sugar
1 Tbsp. oleo
1 Tbsp. minced onion
1 unbeaten egg

Soften yeast in warm water. Combine in mixing bowl all ingredients, except flour and mix well. Add flour to form soft dough. Beat well. Cover, let rise until double. Stir down. Mold into round loaf and place into well greased 1 1/2 - 2 quart casserole. Let rise until light. Bake at 350° for 40-50 minutes until golden brown. Brush with butter and sprinkle with salt.

LEMON CHIFFON PIE

Anna Elizabeth Bartonek
1358 S. Wichita St.
Wichita, Ks.

Francis J. Bartonek
Council 691
Former State Treasurer

2 Tbsp. gelatin
1/2 c. water
6 egg yolks
1 c. lemon juice
1 c. sugar
1 Tbsp. salt
6 egg whites
1 c. sugar
2 pkg. Dream Whip

Soften gelatin in cold water, set aside. Cook egg yolks, lemon juice, sugar, salt until slightly thick, stir in softened gelatin. Put in refrigerator to cool. Beat egg whites, add sugar until thick. When egg yolk mixture is cool, add to egg whites mixture. Fold in Dream Whip. Makes 2 large or 3 medium pies. If not yellow enough, add a few drops of yellow food coloring.

Pie Crust (1 Crust):

1 stick oleo	2 Tbsp. sugar
1 c. flour	

Blend together, put in pie plate. Bake until light brown.

PAPER BAG APPLE PIE

Norma Jean Anderson	James W. Anderson
257 S. Elm St.	Council 3034
Russell, Ks.	State Advocate

Pastry for 2 crust pie	1 c. sugar
6-8 large cooking apples, peeled and sliced	1 tsp. cinnamon
2 Tbsp. flour	1 Tbsp. butter or margarine

Preheat oven to 425°. Combine sugar, flour and cinnamon. Sprinkle over sliced apples lightly and arrange in crust. Dot with butter. Place top crust over apples with slits for escape of steam. Seal edges. Brush with little milk and sprinkle some sugar and cinnamon on top. Slide pie into large brown paper bag. Fold end over, secure with paper clips. Put on baking sheet. Bake in preheated oven for 1 hour.

If you prefer 1 crust pie, make these changes - Line 9 inch pie plate with pastry. Arrange apples in pastry lined plate. In small bowl, combine:

1/2 c. sugar	1 tsp. cinnamon
2 Tbsp. flour	

Mix well. Sprinkle over apples. Combine remaining 1/2 cup sugar, 1/2 cup flour and 1/2 cup butter or margarine to make crumbs. Sprinkle over pie. Bake as above.

ICE CREAM PUMPKIN PIE

Margaret F. Soukup
Box E
Wilson, Ks.

Arthur C. Soukup
Council 1924
Member

- 1 c. cooked, canned or mashed pumpkin
- 1/2 tsp. salt
- 1/4 tsp. nutmeg
- 1 qt. vanilla ice cream
- 1/2 c. brown sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. ginger
- Pecans

Mix together pumpkin, brown sugar, salt and spices. Thoroughly mix to dissolve sugar. Soften vanilla ice cream in mixing bowl, add pumpkin mixture. Stir until completely blended. Pour into graham crust or baked pastry shell. Swirl top and garnish with pecan halves. Freeze. Remove from freezer about 20 minutes before serving for easy cutting.

IMPOSSIBLE PIE

Rose Gudenkauf
213 N. 1st St.
Seneca, Ks.

Joe A. Gudenkauf
Council 1769
Member

- 4 eggs
- 1/4 c. margarine
- 1/4 tsp. salt
- 2 c. milk
- 1 tsp. vanilla
- 1 c. sugar or 3 c. honey
- 1 c. flour
- 1/2 tsp. baking powder
- 1 c. coconut

Blend all together. Pour in well greased Pyrex 9 inch pie pan. Bake at 350° for 30-40 minutes until set.

DAIQUIRI PIE

Mary L. Walters
1823 Hubbard
Great Bend, Ks.

Aloysius Walters
Council 862
Member

- 1 pkg. Jell-O lemon pudding and pie filling
- 1/2 c. sugar
- 2 eggs, slightly beaten
- 1 1/4 c. thawed Cool Whip non-dairy whipped topping
- 1 (3 oz.) pkg. Jell-O lime gelatin
- 2 1/2 c. water
- 1/2 c. Bacardi light rum
- 1 (9 inch) graham cracker crumb crust

DAIQUIRI PIE (Continued)

Combine pudding mix, gelatin and sugar in saucepan. Stir in 1/2 cup of the water and eggs, blend well. Add remaining water and cook and stir over medium heat until mixture comes to a full boil. Remove from heat, stir in rum. Chill. Thoroughly blend whipped topping into chilled mixture. Spoon into pie crust and chill until firm, about 2 hours. Garnish with additional whipped topping and lime slices if desired.

PIE CRUST

Donna Goscha
Norton, Ks.

Bill Goscha
Council 1510
Past Grand Knight

4 c. flour
1 tsp. baking powder
1 tsp. salt
1 Tbsp. sugar
1 3/4 c. shortening
1/2 c. water
1 egg, beaten
1 Tbsp. vinegar

Cut shortening into sifted dry ingredients. Combine water, egg and vinegar. Add all at once to flour and shortening mixture. Form in ball and store in plastic bag or covered bowl in refrigerator. Will keep for 10 days.

EASY FRUIT COBBLER

Judy Lang
Norton, Ks.

LeRoy Lang
Council 1510
Former Deputy Grand Knight

Heat oven to 325°. Place 1 stick margarine in baking dish and place in oven briefly to melt margarine. Make a batter of:

1 1/2 c. sugar
1 1/2 c. flour
2 tsp. baking powder
1 1/4 c. milk

Pour batter over melted shortening, but do not stir. Arrange 4 cups fruit over batter, add 1/2 - 1 cup sugar, depending on sweetness of fruit. Bake at least 1 hour. (Pan size will vary baking time.)

RHUBARB CREAM PIE

Marge Wetter
Norton, Ks.

Gene Wetter
Council 1510
Financial Secretary

3 c. rhubarb, cut
1 1/2 c. sugar
3 Tbsp. flour
1/2 c. nutmeg
2 eggs, well beaten
1 Tbsp. butter

Blend sugar, flour, nutmeg and butter. Add eggs and beat smooth. Pour over rhubarb in pastry lined shell. Bake 10 minutes at 450° and then 30 minutes at 350°.

LEMON PIE

Gen Dulohery
119 S. Morrison
Wichita, Ks.

Robert Dulohery
Council 4118
Member

1 c. boiling water
Butter size of walnut
Pinch of salt

Put on stove and bring to boil. Mix and add:

1 c. sugar
1/3 c. cornstarch
3 egg yolks
Juice and grated rind of lemon

Make meringue to cover. Add a little lemon juice to meringue so it stands up.

SOUR CREAM RAISIN PIE

Lillian Nowak
RR. 1
Gorham, Ks.

Vernon Nowak
Council 2794
Past Grand Knight

1 1/2 c. sugar
1 tsp. cinnamon
1 tsp. cloves
1 c. ground raisins
2 Tbsp. flour
3 eggs
1 1/2 c. sour cream
1/2 c. milk

Cook all ingredients until thick. Pour into baked pie shell. Top with meringue.

PUMPKIN PECAN PIE

Leona Newell
Damar, Ks.

Loren Newell
Council 2365
Former District Deputy

Mix:

3 eggs
1 c. pumpkin
1 c. white sugar
1/2 c. dark syrup
1 tsp. vanilla
1/2 tsp. cinnamon
1/4 tsp. salt

Mix well. Pour in unbaked shell. Top with pecans. Bake at 350° for 40 minutes or until done. To serve, top with Cool Whip. Makes 1 (9 inch) pie.

DUTCH APPLE PIE

Carol Riemann
Norton, Ks.

Arnold Riemann
Council 1510
District Deputy #31

Prepare 1 unbaked pie shell. Peel, core and slice 7 or 8 tart apples. Melt in a saucepan 3 tablespoons margarine and pour over apples, tossing to coat. Add:

3/4 c. sugar
1/4 c. flour
1/2 tsp. cinnamon

Stir to distribute last ingredients. Heap into pie shell and sprinkle Streusel Topping over. Bake in hot oven at 425° for 20 minutes. Then reduce heat to slow or until apples are tender.

Streusel Topping:

1/3 c. margarine
3/4 c. flour
1/3 c. brown sugar
1/2 tsp. cinnamon

Cream until crumbly. (Using half white and half whole wheat flour in this topping adds a nice flavor.)

APPLE DUMPLINGS

Dolores Dreiling
48 East Gate Lane
Hamden, Ct.

Don J. Dreiling
Council 1325, Hays
Personal Assistant to Supreme Knight

Pastry for 2 crust pie.

Syrup:

1 c. sugar
2 c. water
3 Tbsp. butter
1/4 tsp. cinnamon
1/4 tsp. nutmeg

Filling:

6 apples, peeled and cored
1/2 c. sugar
1 1/2 tsp. cinnamon
1 1/2 tsp. nutmeg
2 Tbsp. butter

Roll pastry slightly less than 1/8 inch thick. Cut into 6-7 inch squares. Bring syrup ingredients to boil. Boil 3 minutes. Put apple on center of each pastry square. Fill with mixture of sugar, cinnamon and nutmeg. Dot each with teaspoon of butter. Bring points of pastry up over apple and overlay. Place slightly apart in baking pan. Pour 1 cup hot syrup around dumplings. Bake at 425° for 45 minutes. Just before serving, pour rest of warm syrup over dumplings and serve with cream.

PISTACHIO-PINEAPPLE PIE

Mary Schmittzehe
Cape Girardeau, Mo.

Hilary F. Schmittzehe
Supreme Director

1/4 c. butter or margarine, melted
1 1/2 c. milk
1 (4 serving size) pkg. Jell-O pistachio instant pudding and pie filling
2 c. coconut
1 envelope Dream Whip whipped topping mix
1 (8 1/4 oz.) can crushed pineapple

Combine butter and coconut, press in 9 inch pie pan. Bake at 300° for 20 minutes or until golden. Cool. Blend milk, whipped topping mix and pudding. Mix in mixer bowl. Gradually increase beating speed and beat at high speed for 5 minutes or until thick. Fold in drained pineapple. Spoon into pie crust. Chill 3 hours. Garnish with toasted coconut.

CREAMY CHEESY PUMPKIN PIE

Mrs. Stephen S. Dlabal	Stephen S. Dlabal
Boux 89-A, Route 1	Council 1924
Wilson, Ks.	Past Grand Knight

- 1 (8 oz.) pkg. cream cheese
- 1 c. dairy sour cream
- 2 eggs
- 1 c. brown sugar, firmly packed
- 1 Tbsp. flour
- 1 1/2 c. pumpkin
- 1 tsp. vanilla
- 1/4 tsp. nutmeg
- 3/4 tsp. cinnamon
- 1/8 tsp. salt

Beat first 5 ingredients in large mixer bowl at medium speed. Add remaining ingredients and mix well. Pour into a pie shell that has been prebaked for 5 minutes in 400° oven. Finish baking at 375° or until a knife inserted in center comes out clean.

APPLE PIE DELUXE

Irene Abramoritz	Thomas A. Abramoritz, Sr.
Route 1	Council 6671
Valley Falls, Ks.	Member

- 2 c. water
- 2 Tbsp. cream of tartar
- 1 1/2 c. sugar

Bring this to hard boil, drop 22 Hi-Ho or Ritz crackers into syrup mixture (do not stir). Boil 2 minutes, remove from fire. Pour into unbaked 9 inch pie shell, sprinkle with cinnamon and nutmeg (optional). Cover with top crust. Bake at 475° for 10 minutes, then reduce to 325° for 35 minutes or until done.

SOUTHERN BEST PECAN PIE

Frances Ward	Wallace W. Ward
4120 W. 54th St.	Council 3020
Shawnee Mission, Ks.	State Clown Chairman

- 2 eggs
- 1/2 c. sugar
- 1 c. light Karo syrup
- 1 c. pecans, broken
- 1/8 tsp. salt
- 2 Tbsp. butter or oleo
- 1 tsp. vanilla

With electric mixer, beat eggs until thick. Add sugar, Karo syrup, salt, melted butter, vanilla. Keep on mixing when

SOUTHERN BEST PECAN PIE (Continued)

you add the sugar and rest of ingredients. Pour into unbaked pie crust, scatter pecans over top. Bake 10 minutes in preheated 450° oven. Open oven to cool to 325°. Finish baking, 25 or 30 minutes, maybe longer. Bake only until it seems firm. This recipe was handed down to our family from Great Grandmother Ward and is an authentic Deep Southern recipe.

WHITE CHRISTMAS PIE

Gertrude Micek	Victor Micek
208 Plumb St.	Council 3033
Atwood, Ks.	Member

Soften 1 tablespoon gelatin in 1/4 cup cold water.

No. 1:

1/2 c. sugar	1/2 tsp. salt
4 Tbsp. Gold Medal flour	1 1/2 c. milk

No. 2: Beat stiff -

3 egg whites or 3/8 c.	1/2 c. sugar
1/4 tsp. cream of tartar	

No. 3:

3/4 tsp. vanilla	1/2 c. whipping cream, whipped until stiff
1/4 tsp. almond extract	
1 c. coconut	

Mix together in saucepan No. 1. Mix together flour, salt and sugar, then add milk and cook 1 minute. Remove from heat and add gelatin, softened. Chill, then beat with beater until smooth. Blend in flavoring. Gently fold in whipped cream. Carefully fold in beaten egg white mixture and the coconut. Make favorite crust and pour the above in it. I make a graham cracker crust - our favorite.

SEVEN-UP PIE CRUST

Leona Newell
Damar, Ks.

Loren Newell
Council 2365
Former District Deputy

2/3 c. shortening (no liquid)
Dash of salt
2 c. flour

Shake above ingredients for 2 minutes. Add 5 tablespoons of 7-Up, shake again for 2 minutes. Roll out.

PINEAPPLE NUT PIE

Helen D. Staab
659 W. 1st St.
Hoisington, Ks.

Felix L. Staab
Council 1521
Grand Knight

1 can Eagle Brand milk
1 c. nuts
3 Tbsp. real lemon
1 qt. Cool Whip
1 (No. 1) can crushed pineapple

Mix all together and put into 2 graham cracker pie shells.

ICE CREAM PUMPKIN PIE

Blanche Jiricek
Route 1
Wilson, Ks.

Stephen J. Jiricek
Council 3400
Former State Chairman

1 (16 oz.) can pumpkin
1 (14 oz.) can sweetened condensed milk
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt
1 pt. butter pecan ice cream (can substitute butter brittle or butter crunch)
1 (10 inch) graham cracker crust
Whipped cream or Cool Whip
Nuts, if desired

In large mixing bowl, combine pumpkin, condensed milk and spices and salt. Beat well. Stir in ice cream. Spoon into graham cracker crust. Freeze 5 hours or until firm. Let pie stand at room temperature 10 minutes before serving. Garnish with whipped cream and nuts, if desired. Return leftover pie to freezer. It will keep in freezer at least a month.

PINK LEMONADE PIE

Vivian Zimmerman
3315 Willow
Hays, Ks.

Bill L. Zimmerman
Council 1325
Treasurer

1 can condensed milk
1 (9 oz.) container Cool Whip
1 (6 oz.) can pink lemonade

Fold together and pour in a shell made of:

50 Ritz crackers, crushed
1 stick butter, melted

Save about 4 tablespoons of crumbs to garnish the top.

BITTERSWEET PIE

Leola Zodrow
305 N. Rodehaver
Oberlin, Ks.

Gary Zodrow
Council 5387
District Deputy #35

1 c. milk
30 marshmallows
1/4 tsp. salt
1/2 tsp. almond flavoring
1 c. heavy cream, whipped
1/2 c. shaved semi-sweet chocolate
1 baked pie shell

Heat milk and marshmallows and stir until marshmallows dissolve. Add salt and flavoring. Chill, fold in whipped cream and shaved chocolate, reserving a little for top garnish. Turn into pastry shell and garnish with ring of shaved chocolate. Chill in refrigerator for several hours.

LIME PIE

Pat Lechtenberg
2103 Barker
Lawrence, Ks.

Mike Lechtenberg
Council 1372
Member

1 can sweetened condensed milk
1 (20 oz.) can crushed pineapple, well drained
Few drops green food coloring
1/2 c. lime juice

Mix together. Pour into baked pie shell or crumb crust. Chill for at least 3 hours. Top with whipped cream. Garnish with shaved chocolate. (This is really special in a crumb crust made from coconut cookies.)

FRENCH CREAM PIE

Connie L. Rockers
D. of I. State Treasurer
Route 2, Box 194
Lawrence, Ks.

Jerry Rockers
Council 1372
Member

1/2 lb. vanilla wafers
1/2 c. soft butter
2 eggs, unbeaten
2 c. powdered sugar
1 c. whipping cream, or
  1 pkg. Dream Whip
3/4 c. pecans
1 c. crushed pineapple

Roll vanilla wafers until fine. Cream butter and add eggs. Mix until blended, add sugar. Place 1/2 of wafer crumbs in greased 8x8 inch baking dish and cover with sugar mixture. Whip cream stiff. Add nutmeats and pineapple and pour over sugar mixture. Top with remaining crushed vanilla wafers. Refrigerate. This is a very rich dessert.

PILGRIM PIE

Eugenia Killinger
2537 Hillcrest Rd.
Topeka, Ks.

Frank Killinger
Council 4254
Grand Knight

2 eggs
2 Tbsp. melted butter
1 tsp. vanilla
1 c. white syrup
1 c. sugar
1/8 tsp. salt
1/2 c. coconut
1/2 c. oats
1 unbaked shell

Mix together and add coconut and oats last. Bake at 400° for 15 minutes, then at 350° for 30-35 minutes.

APPLE PIE

Mary Cummings
Blaine, Ks.

John E. Cummings
(Deceased) Council 2278
Former District Deputy

6 or 8 apples
2/3 c. sugar
1/4 tsp. salt
2 Tbsp. flour
1 Tbsp. butter
1 tsp. cinnamon

Pare and slice apples. Sift dry ingredients together and mix with apples. Line pie pan with pastry, fill with apple mixture, dot with butter and cover with top crust. Bake at 450° for 15 minutes, reduce temperature to moderate at 350° and bake 45minutes.

OLD-TIME LEMON PIE

Romona M. Arp
3310 W. 31st St.
Topeka, Ks.

Emil L. Arp
Council 4254
Past Grand Knight

The very best lemon meringue pie you've ever tasted!

For 9 inch pie:

1 1/2 c. sugar
7 Tbsp. cornstarch
Dash of salt
1 1/2 c. water
3 beaten egg yolks
1 tsp. grated lemon peel
2 Tbsp. butter or margarine
1/2 c. lemon juice
1 baked 9 inch pastry shell
3 egg whites
1 tsp. lemon juice
6 Tbsp. sugar

Set oven at 350°. Combine sugar, cornstarch and salt in saucepan. Stir in water. Bring to a boil over medium heat and cook, stirring constantly, until thick, about 3-5 minutes. Remove from heat, stir small amount of hot mixture into egg yolks, then return to remaining mixture in pan. Bring to a boil, cook 1 minute, stirring constantly. Remove from heat. Add lemon peel and butter. Slowly stir in lemon juice. Cool to lukewarm. Pour into cooled baked pastry shell. Beat egg whites with 1 teaspoon lemon juice until soft peaks form. Gradually add sugar, beating until stiff. Spread meringue over filling, sealing to edges of pastry to avoid shrinking. Bake in moderate oven at 350° for 12-15 minutes or until meringue is golden brown.

KENTUCKY PECAN PIE

Phyllis Sieve
Valley Falls, Ks.

Albert Sieve
Council 6671
Member

1 c. white corn syrup
1 c. dark brown sugar
1/3 tsp. salt
1 heaping c. whole pecans
1/3 c. melted oleo
1 tsp. vanilla
3 whole eggs, slightly beaten

Combine syrup, sugar, salt, butter, vanilla and mix well. Add eggs. Pour into 9 inch unbaked pie shell. Sprinkle pecans over all. Bake at 350° for 45 minutes. Top with whipping cream or ice cream.

MAPLE NUT PIE

Alice Faimon
McDonald, Ks.

Richard A. Faimon
Council 3033
Member

1 c. maple syrup	1 pkg. Dream Whip
3 eggs, separated	1 pkg. Knox gelatine
1/4 c. cold water	1 tsp. vanilla

Heat syrup to boiling point, add 3 beaten egg yolks mixed in with a little water. Then add Knox gelatine dissolved in cold water, cool until starting to jel a little. Add Dream Whip all ready whipped, fold in stiffly beaten egg whites and vanilla. Pour into a vanilla wafer or graham cracker crumb crust. Top with pecan halves. It freezes well.

PUMPKIN PIE

Rose Balthazar
Route 1, Box 4
Palco, Ks.

Jerm Balthazar
Council 2365
Member

1 pkg. Dream Whip	1/2 c. milk
1 tsp. vanilla	1 pkg. instant vanilla pie mix
2/3 c. milk	1 c. canned pumpkin
1/4 tsp. pumpkin pie spices	1 baked pie shell

Prepare Dream Whip as directed on package. Combine 1 cup of the prepared Dream Whip with the instant pudding, 2/3 cup milk, pumpkin and spices. Beat with mixer until well blended, about 1 minute. Pour in pie shell, chill about 2 hours. Top with remaining Dream Whip.

SQUASH PIE

Tillie Simmelink
Route 2, Box 54
Osborne, Ks.

Ernest G. Simmelink
Council 4759
Past Grand Knight

2 eggs	1 (13 oz.) can evaporated, whole or skim milk or light cream (about 1 2/3 c.)
3/4 c. sugar	2 c. cooked squash which has been put in blender
1/2 tsp. salt	1/4 tsp. cloves
1 tsp. ginger	
1/2 tsp. nutmeg	
1 tsp. cinnamon	

SQUASH PIE (Continued)

Heat oven to 425°. Prepare pastry for 9 inch, 1 crust pie. Beat eggs slightly with rotary beater, beat in remaining ingredients. Pour into pastry lined pie pan. Bake 15 minutes. Reduce temperature to 350°, bake 45 minutes longer or until knife inserted between center and edge comes out clean. Cool. Serve with Cool Whip or whipped cream.

IMPOSSIBLE PIE

Agnes Pfannenstiel
636 N. 7th St.
WaKeeney, Ks.

Marcellus Pfannenstiel
Council 4113
Past Grand Knight

Spread 1 cup coconut, tinted green, over bottom of greased 10 inch pie pan. Combine in blender:

1/2 c. flour
1 c. sugar
1/4 tsp. salt
1/2 tsp. baking powder
1/2 c. butter or oleo
4 eggs
2 c. milk
1 tsp. vanilla

Blend well, pour over coconut and bake at 350° for 45 minutes.

FRESH STRAWBERRY PIE

Stella Hamel
Damar, Ks.

Arthur Hamel
Council 2365
Member

1 1/4 c. water
4 1/2 tsp. cornstarch with
  3 tsp. water
3 pt. boxes strawberries
Dream Whip or whipped cream
1 1/2 c. sugar
Dash of salt
2 baked pie shells

Bring water to boil. Mix cornstarch and cold water, add to boiling ingredients. (Also add a drop of red coloring for color.) Cool. Wash, clean and slice strawberries. Add to cooled ingredients and mix. Divide into 2 baked shells and top with Dream Whip or whipped cream.

PUMPKIN CHIFFON PIE

Bea Drouhard
Danville, Ks.

Donald Drouhard
Council 3828
Deputy Grand Knight

Prepare 1 (9 inch) crust, baked. Melt 32 large marshmallows with 1/2 cup milk, low heat. Stir frequently. When melted, mix:

1 c. pumpkin
1 Tbsp. melted butter
1 c. whipped cream
1/2 tsp. cinnamon
1/2 tsp. allspice

Pour into crust and chill. Top with cream or Cool Whip. Fast and easy and very good.

JUDGE RIGGS' PRETZEL PIE

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
Editor, Knights Lite

1 1/2 c. salted pretzel crumbs
3/4 c. melted butter
3/4 c. sugar

Mix together and pat into 2 (9 inch) pie pans. Allow butter brickle ice cream to soften to room temperature. Spread into pie shells as much as you wish for filling. Return to freezer and harden.

Meringue:

1 c. water
2 tsp. cream of tartar
2 c. sugar

Bring to rolling boil and boil 3 minutes. Set aside. Whip 8 egg whites, room temperature, to wet peaks. Add 1 tablespoon sugar slowly and continue beating to dry peaks. Slowly add the boiled liquid, continuing to beat. Pile meringue on pies, place in preheated broiler until delicately browned (takes only a very few seconds). Return immediately to freezer.

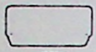
Notes

Notes

CAKES
COOKIES
DESSERTS

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

A


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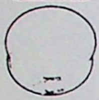

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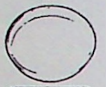

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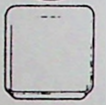

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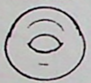

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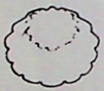

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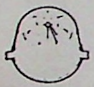

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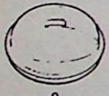

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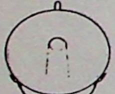

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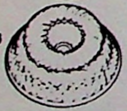

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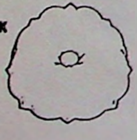


COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
9-inch pie plate
8x1¼-inch layer cake pan—C
7 3/8 x 3 5/8 x 2¼-inch loaf pan—A

6-cup baking dish:
8 or 9x1½-inch layer cake pan—C
10-inch pie plate
8½ x 3 5/8 x 2 5/8 inch loaf pan—A

8-cup baking dish:
8x8x2-inch square pan—D
11x7x1½-inch baking pan
9x5x3-inch loaf pan—A

10-cup baking dish:
9x9x2-inch square pan—D
11¾x7½x1¾-inch baking pan
15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups
Melon Mold:	
7x5½x4-inch mold—H	6 cups
Spring-Form Pans:	
8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups
Ring Molds:	
8½x2¼-inch mold—E	4½ cups
9¼x2¾-inch mold—E	8 cups
Charlotte Mold:	
6x4¼-inch mold—G	7½ cups
Brioche Pan:	
9½x3¼-inch pan—F	8 cups

BLACK WALNUT CAKE

Mrs. Martin E. Henry
Route 5, Berg Acres
Lawrence, Ks.

Martin Henry
Council 1372
Member

1/2 c. butter	3 c. flour
2 c. sugar	2 tsp. baking powder
2 eggs, separated	1/2 tsp. salt
1 c. milk	1 tsp. maple extract

Cream together butter and sugar. Beat egg yolks with butter and sugar. Sift flour once, then measure, then sift with baking powder and salt 2 more times. Add milk alternately with flour mixture. Then add maple extract. Save a little flour just to dust nuts, then add 1 1/2 cups nuts. Beat egg whites until soft peaks form, then fold into cake mixture. Bake in tube Angel Food pan or Bundt pan. Grease pan with oil, then spray with Cooking Ease or Pam. Bake in 350° oven for 30 minutes, then turn down oven to 325° and bake another 30 minutes. Let rest in pan 15 minutes (test for doneness). Then turn out on cake plate. Cool.

Penuche Icing:

1/4 c. butter	1 c. powdered sugar
1/2 c. brown sugar, packed	1/8 c. milk
1/8 c. milk	

Melt butter, add brown sugar, boil 2 minutes over low heat, stirring. Stir in 1/8 cup milk. Stir until it comes to a boil. Cool to lukewarm. Gradually add powdered sugar with another 1/8 cup milk and drizzle over cake.

This is a family recipe.

EASY MIX APPLESAUCE CAKE

Eva Koester
214 S. Cottonwood St.
Iola, Ks.

Robert N. Koester
Council 2289
Past Grand Knight

1 stick margarine
3/4 c. brown sugar
1 c. applesauce
1 1/2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cocoa
1/2 - 3/4 c. raisins
1/2 c. nuts
1 tsp. vanilla
1/2 tsp. butter flavoring

Melt margarine in 9x9 inch pan while oven is heating to 350°. Blend brown sugar and applesauce into melted margarine. Sift together flour, soda, baking powder, salt, cinnamon and cocoa. Using a fork, mix with brown sugar-applesauce mixture. Add raisins, nuts and flavoring. Spread evenly in pan. Bake 40-45 minutes.

CHOCOLATE FUDGE FROSTING

Dorothy Blackwell
P. O. Box 105
Aurora, Ks.

Richard Blackwell
Council 2114
Financial Secretary

1 c. sugar
1/4 c. milk
1 tsp. vanilla
1/4 c. oleo
1/4 c. cocoa

Bring this to a full rolling boil and then boil for 1 full minute while you stir it. Remove from heat and add vanilla. Beat until it begins to cool and thicken. Spread on cake and enjoy it!

BREAKFAST COFFEE CAKE

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
State Advocate

3 c. flour
1 1/2 c. sugar
1/2 c. shortening
2 eggs
6 tsp. baking powder
1/2 tsp. salt
2 tsp. vanilla
1 c. milk

Sift flour once, then sift with baking powder, salt and sugar.

BREAKFAST COFFEE CAKE (Continued)

Cut in shortening like for pie crust. Blend in well beaten eggs and milk. Add to other ingredients. Add vanilla. Batter will be stiff. Pour half of the batter into 9x13 inch pan, spread on filling, add remaining batter. This can be made the night before, put in refrigerator and baked the next morning. Bake at 375° for 25 to 35 minutes. Excellent for entertaining at morning coffee or for family snack after church.

Filling:

3/4 c. chopped pecans	4 Tbsp. flour
1 c. brown sugar	4 tsp. cinnamon
4 Tbsp. melted butter	

Mix sugar, flour and cinnamon. Blend with butter and stir in nuts or mixed fruit.

CREME DE MENTHE CAKE

Dolores Dreiling
48 East Gate Lane
Hamden, Ct.

Don J. Dreiling
Council 1325, Hays
Personal Assistant to Supreme Knight

1 yellow cake mix	1 pkg. instant vanilla pudding
4 eggs	3/4 c. chocolate syrup
1 c. water, less 3 Tbsp.	3 Tbsp. green creme de menthe
1/2 c. oil	

Mix the first 5 ingredients 4 minutes. Divide batter in half. Add chocolate syrup to half, add creme de menthe and a few drops green food coloring to the other half. Pour chocolate batter into greased and floured Bundt pan. Pour green batter on top. Do not mix! The pattern inside will be different each time you bake. Bake at 350° about 35-45 minutes. Cool 20 minutes, remove from pan. When cool, top with a chocolate powdered sugar glaze.

BANANA CAKE

Philomena Peitz
1604 Walker St.
Garden City, Ks.

Virgil Peitz
Council 2795
Member

2 1/2 c. flour
1 2/3 c. sugar
1 tsp. salt
1 1/4 tsp. soda
1 1/4 tsp. baking powder
2/3 c. shortening
3 large bananas, mashed
1/2 c. buttermilk
2 large eggs
1/2 c. buttermilk

Combine all ingredients, except eggs and 1/2 cup buttermilk. Beat 2 minutes with mixer or 150 strokes. Then add 2 large eggs and 1/2 cup buttermilk and 1 teaspoon vanilla. Beat 2 more minutes. Pour into greased and floured pans, either 2 layer pans or 1 big oblong pan. Bake at 350° for 40 minutes or until done.

APPLESAUCE CAKE

Leila Schuler
Nortonville, Ks.

Wilfred (Butch) Schuler
(Deceased) Council 2093
Past State Deputy

1/2 c. shortening
2 c. sugar
1 egg
1 1/2 c. applesauce, unsweetened
2 1/2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
2 tsp. soda
1/2 c. boiling water
1/2 c. nuts
1/2 c. raisins, boiled 5 minutes in small amount of water

Combine shortening, sugar, egg, applesauce, mix thoroughly. Add sifted dry ingredients and mix. Dissolve soda in 1/2 cup boiling water and add to mixture. Add raisins and nuts. Bake for 1 hour in 325° oven. Remove from oven, cover with topping and put under broiler until brown.

Topping:

1/4 c. melted margarine
1 c. brown sugar
1 c. coconut
1 c. nuts
3 Tbsp. cream or milk
1 egg

Mix and spread over hot cake, place in broiler until brown.

LIGHTNING CAKE

Lavern Weishaar
Nortonville, Ks.

Robert J. Weishaar
Council 2093
Financial Secretary

2 eggs	1 c. flour
1 c. sugar	1 1/2 tsp. baking powder
1/2 c. milk	1/4 tsp. salt
1 Tbsp. salad oil	1 tsp. vanilla

Beat eggs until thick. Add sugar a little at a time until smooth. Add vanilla. Heat milk just until hot, pour oil in and stir. Add milk alternately with sifted dry ingredients to egg mixture. Pour into 8x8x2 inch pan. Batter will be thin. Bake at 350° for 25 minutes.

FRUIT COCKTAIL CAKE

Dorothy Dix
2644 Lulu
Wichita, Ks.

Charles Dix
Council 4118
Member

1 lb. can (No. 303) fruit cocktail, fruit and all	2 eggs

Beat, then add:

2 c. flour	2 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt

Pour in greased pan, 13 1/2 x 8 1/2 inches. Sprinkle over top of batter:

1/2 c. brown sugar	1/2 c. nutmeats

Bake at 350° for 35-40 minutes. Remove from oven and pour this topping over hot cake:

1/2 c. canned cream	1 c. sugar
1 stick oleo	

Boil the above for 2 minutes, then add:

1 c. coconut	1 tsp. vanilla

TEXAS CAKE

Marlene Wagner Route 1 Atchison, Ks.	Dennis Wagner Council 818 Member

1/4 c. sour cream	2 c. flour
2 c. sugar	2 eggs
1/2 tsp. salt	1 tsp. baking soda

Mix above ingredients thoroughly. Cook until well blended:

2 sticks oleo	4 Tbsp. cocoa
1 c. water	

Then add to the above batter while still hot. Mix well. Pour into well greased 10x15 inch cookie pan. Bake 23 minutes at 350°. While cake bakes, mix frosting:

1 stick oleo	4 Tbsp. cocoa
6 Tbsp. milk	

Cook a little while until well blended. Add:

1 box powdered sugar	1 c. chopped nuts
1 tsp. vanilla	

Mix well and have ready to pour on hot cake in the pan.

RED CAKE

Mrs. Paul Eck 1300 N. Scouller Wichita, Ks.	Paul Eck Council 4118 Member

1/2 c. shortening	1 tsp. salt
1 1/2 c. sugar	2 1/4 c. flour
2 eggs	1 c. buttermilk
2 oz. red food coloring	1 tsp. soda
1 tsp. vanilla	1 tsp. vinegar
2 Tbsp. cocoa	

Cream shortening, sugar and eggs. Make a paste of coloring and cocoa and add to shortening mixture. Add buttermilk alternately with sifted flour and salt and beat until smooth and fluffy. Add vanilla. Put soda in cup and add vinegar, then blend into mixture (instead of beating). Bake 25-30 minutes in

RED CAKE (Continued)

2 (8x9 inch) greased and floured cake pans at 350°. Cool and split layers in half and frost with the following frosting.

3 Tbsp. flour
1 c. milk
1 c. sugar
1 tsp. vanilla
1 c. butter or oleo

Cook flour and milk until thick, stirring constantly. Then chill in refrigerator. Cream sugar, butter and vanilla until fluffy. Add to chilled mixture and beat until well blended and is the consistency of whipped cream.

BROWNIE CAKE

Mrs. LaVerne Bernhardt
236 S. Fern
Wichita, Ks.

LaVerne Bernhardt
Council 4118
Member

Sift together:

2 c. sugar
2 c. flour
1/4 tsp. salt

Melt:

1 stick oleo
1/4 c. Mazola oil
4 Tbsp. cocoa
1 c. water

Bring to boil and add dry ingredients. Add:

1/2 c. buttermilk which has had 1 tsp. soda added
2 eggs
1 tsp. vanilla

Pour into jelly roll pan, 15 1/4 x 10 1/2 x 1 inch. Bake 20 minutes at 375°.

Icing:

1 stick oleo
2 Tbsp. cocoa
6 Tbsp. milk

Bring to boil. Add:

1 box powdered sugar
1 tsp. vanilla
1 c. nuts

Ice cake while frosting is hot.

DATE AND WALNUT CAKE

Dorothy Malsom	Frank Malsom
612 E. Mill	Council 2227
Wellington, Ks.	District Deputy #23

1 Tbsp. butter	1 c. sugar
1 egg	1 1/2 c. flour
1/4 tsp. salt	1 c. chopped walnuts
1 (8 oz.) pkg. dates	1 c. hot water
1 tsp. baking soda	

Cream together butter, sugar and egg. Add chopped walnuts, flour and salt. Dissolve soda in hot water and pour over dates, cut up fine or you can get the ones already chopped. Combine the 2 mixtures. Stir well and pour in flat pans, can use 2x8 inch pan, well oiled and lined with waxed paper. Bake in 350° oven for about 40-45 minutes or until it won't stick to a toothpick. The older the cake gets, the better it gets. This recipe has been in our family for over 50 years.

APPLESAUCE DATE CAKE

Genevieve Lauer	Andrew Lauer
Wamego, Ks.	(Deceased)
	Council 902

2 c. flour	2 eggs
2 tsp. soda	1 c. brown sugar
1 tsp. cinnamon	1 stick oleo
1/4 tsp. cloves	2 c. hot applesauce
1/2 tsp. allspice	3/4 c. nuts
1/2 tsp. nutmeg	1/4 tsp. salt

Bake in 350° oven for 50 minutes.

Cream Cheese Frosting:

1 (3 oz.) pkg. cream cheese	1 tsp. vanilla
1 Tbsp. butter	2 c. powdered sugar

Beat until fluffy.

FLUFFY WHITE ICING

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

1 c. sugar	1 egg white
1/4 tsp. cream of tartar	Pinch of salt
1 tsp. vanilla	1/2 c. boiling water

In small bowl of mixer, combine all ingredients and add 1/2 cup boiling water. Beat 15 minutes with electric mixer at medium speed. Will cover 1 Angel Food cake.

WALDORF ASTORIA CAKE

Eleanor Newell
Damar, Ks.

Adamore Newell
(Deceased)
Council 2365

1/2 c. shortening	1 Tbsp. cocoa
1 1/2 c. sugar	1 c. buttermilk
2 oz. red food color	1 tsp. vanilla
2 eggs	1 1/2 c. flour
1 tsp. salt	1 tsp. vinegar
1 tsp. soda	

Cream shortening and sugar. Add coloring. Add eggs, 1 at a time, beat well after each. Sift salt, flour and cocoa together, then add buttermilk. Add vanilla and beat well. Dissolve soda in vinegar, then fold into batter. Do not beat. Fold gently. Bake in greased, not floured, pan for 30-35 minutes at 350°.

Icing:

1 c. milk	1 c. sugar
1/2 c. shortening	1/8 tsp. salt
1/4 c. flour	2 tsp. vanilla
1 stick oleo	

Cook milk and flour until thick as pudding. Let cool. Mix remaining ingredients and beat.

MINUTE-BOIL FUDGE FROSTING

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
State Advocate

2 oz. chocolate, finely cut
1 1/2 c. sugar
7 Tbsp. milk
1/4 tsp. salt
2 Tbsp. shortening
2 Tbsp. butter
1 Tbsp. corn syrup
1 tsp. vanilla

Place chocolate, sugar, milk, shortening, butter, syrup and salt in saucepan. Bring slowly to a full rolling boil, stirring constantly and boil briskly 1 minute. (On rainy or very humid day, boil mixture 1 1/2 minutes.) Cool to lukewarm. Add vanilla and beat until thick enough to spread. If frosting becomes too thick, add a little cream or soften over hot water. Makes enough frosting for tops of 2 (8 inch)layers or sides and top of 8x12x2 inch cake.

Nut Fudge Frosting: Add 1/2 cup nuts to frosting just before spreading.

Penuche Nut Frosting: Use recipe above, using 1 cup brown sugar, firmly packed, and 1/2 cup white sugar and 6 tablespoons milk instead of 7. Omit chocolate. Just before spreading, add 1/2 cup chopped walnuts or pecans to frosting.

CARROT CAKE

Bernita Degenhardt
1906 Willow Lane
Great Bend, Ks.

Walter Degenhardt
Council 862
Member

2 c. sugar
2 c. flour plus 2 tsp.
2 tsp. cinnamon
2 tsp. salt
2 tsp. soda
1 1/2 c. salad oil
2 jars junior baby food carrot flavor, or 2 c. grated carrots
4 eggs

Cream sugar and oil, add eggs, 1 at a time. Beat after each addition. Sift dry ingredients, add to creamed mixture. Mix well, add carrots and mix well. Bake in long cake pan at 350° for 35 minutes.

Frosting: Mix together and add milk to soften -

4 oz. cream cheese
1/2 c. flaked coconut
2 tsp. vanilla
1/2 stick butter
1/2 box powdered sugar
1/2 c. nuts (pecans)
Milk to soften

BANANA SPLIT CAKE

Dorothy Dix 2644 Lulu Wichita, Ks.	Charles Dix Council 4118 Member

1 stick margarine, melted	1 (20 oz.) can crushed pineapple, drained
2 c. graham crackers, crushed	1 container whipped topping (Cool Whip)
2 eggs	1/2 c. chopped maraschino cherries
2 sticks margarine	3/4 c. chopped pecans
2 c. powdered sugar	
3-5 bananas	

Combine graham cracker crumbs and 1 stick margarine. Pack into 9x13 inch pan. Beat eggs, 2 sticks margarine and powdered sugar together for no less than 15 minutes. Spread over unbaked crumb crust. Add sliced bananas and pineapple. Add layer of whipped topping, top with cherries and pecans. Refrigerate overnight. Makes 15-16 large servings.

ANGEL FOOD CAKE SUPREME

Jo Schulte Norton, Ks.	Louis Schulte Council 1510 Past Grand Knight

Step 1: Measure and sift together 3 times -

1 c. sifted cake flour	7/8 c. sugar

Step 2: Measure into large mixing bowl -

1 1/2 c. egg whites (about 12)	1/4 tsp. salt
1 1/2 tsp. cream of tartar	1/2 tsp. almond extract
1 1/2 tsp. vanilla	

Beat until foamy. Add gradually 3/4 cup sugar, 2 tablespoons at a time. Continue beating until meringue is firm and holds stiff straight peaks. Sift flour mixture over meringue in amounts of 3 tablespoons at a time and folding carefully between each addition. Push carefully into 10 inch ungreased tube pan, cutting through several times to break up large air bubbles. Bake 30-35 minutes in preheated 375° oven. Turn pan immediately upside down to cool, suspend over the neck of a bottle or funnel. Let hang until cool, run knife along edges and shake to loosen.

COCONUT CREAM CAKE

Vi Schuckman	George Schuckman
7501 W. 11th St.	Council 4118
Wichita, Ks.	State Treasurer

1/2 c. margarine	2 c. flour
1/2 c. Crisco	1 tsp. soda
2 c. sugar	Dash of salt
5 eggs, separated	1 c. buttermilk
1 2/3 c. flaked coconut	

Blend Crisco, margarine and sugar. Fold in egg yolks. Add flour and soda. Slowly pour buttermilk and coconut in, blend well. Beat egg whites in separate bowl until stiff and then fold into batter. Use 3 greased and floured round 9 x 1 1/2 inch cake pans. Bake at 350° for 25 minutes. May use 9 1/2 x 13 inch glass pan, however, bake at 325° for 25 minutes.

Icing:

1/2 c. margarine	1 tsp. vanilla
1 (8 oz.) cream cheese	1/8 tsp. salt
1 lb. powdered sugar, sifted	1/2 c. pecans, chopped fine

Blend in mixer and spread on cake and between each layer.

CHOCOLATE DELIGHT (Cake)

Bessie King	Edward J. King
Route 1	Council 2289
Piqua, Ks.	Former Advocate

1 c. sifted flour	2 Tbsp. shortening, melted
2 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	1 tsp. vanilla
3/4 c. sugar	1/2 c. chopped nuts (optional)
2 Tbsp. cocoa	

Sift flour, salt, baking powder, sugar and cocoa. Add melted shortening, milk, vanilla and nutmeats. Mix until well blended, about 3 minutes. Spread into ungreased 8x8x2 inch pan.

Topping:

3/4 c. brown sugar, firmly packed	1 Tbsp. cocoa
	1 3/4 c. hot water

CHOCOLATE DELIGHT (Continued)

Combine brown sugar and cocoa. Add hot water and mix. Pour liquid mixture over top of the batter. Bake at 350° for 45 minutes. Cut into squares. Serve hot or cold. Top inverted squares with chocolate mixture from the bottom of the pan.

APPLE CAKE (Kuchen)

Esther Dreher
1317 Eisenhower
Hays, Ks.

Victor N. Dreher
Council 6984
Former District Deputy

1 c. butter or margarine, softened
1 pkg. yellow cake mix
1/2 c. coconut
1 can apple filling
1/2 c. sugar
1 tsp. cinnamon
1 c. dairy sour cream
2 egg yolks or 1 whole egg

Heat oven to 350°. Cut butter into dry cake mix until crumbly. Mix coconut. Pat mixture lightly into ungreased baking pan, 13x9x2 inches, building up side edges. Bake 10 minutes. Arrange apple slices on warm crust. Mix sugar and cinnamon, sprinkle on apples. Blend sour cream and eggs, drizzle over apple topping; will not cover apples. Bake 25 minutes or until brown. Do not overbake.

COKE CAKE

Janice Stoppel
Route 1
Russell, Ks.

Melvin Stoppel
Council 3034
Member

1/2 c. oleo
1/2 c. Crisco
2 Tbsp. cocoa
1 c. Coke

Combine above in saucepan and bring to a boil. Combine:

2 c. sugar
2 c. flour

Add above mixture and beat until well blended. Add:

1 c. buttermilk
1 tsp. soda
2 eggs, well beaten
1 tsp. vanilla

Beat until well blended and then stir in 1 1/2 cups miniature

COKE CAKE (Continued)

marshmallows. Bake in 300° oven for 1 hour in 9x13 inch pan.

Icing:

1/2 c. oleo
3 Tbsp. cocoa
6 Tbsp. Coke

Bring to boil and then let cool. Add:

1 box powdered sugar
1 c. nuts

ZUCCHINI CAKE

Darline Hutfles
685 N. French St.
Colby, Ks.

Gerald Hutfles
Council 2647
Member

3 c. grated zucchini squash
3 c. sugar
1 c. nuts
1 1/2 tsp. cinnamon
4 eggs
3 c. flour
1 1/2 c. vegetable cooking oil
2 tsp. baking powder
1/2 tsp. salt
1 tsp. soda

Cream eggs, sugar and oil. Add other ingredients and mix. Then add squash and mix. Bake in tube pan or retangular pan at 300° for 1 1/2 hours. Cool before turning out.

STREUSEL DESSERT COFFEE CAKE

Jean Weishaar
902 Broadway
Valley Falls, Ks.

Joseph Weishaar
Council 6671
Member

2 1/2 c. flour
1 c. brown sugar
3/4 c. granulated sugar
3/4 c. melted margarine
2 tsp. cinnamon
1 tsp. baking powder
1 tsp. soda
1 c. buttermilk
1 egg, beaten
1/2 c. chopped walnuts or pecans

Stir together flour, sugar, brown sugar, margarine and 1 teaspoon cinnamon to make a crumb mixture. Measure 3/4 cup of mixture and set aside. To the remaining crumb mixture, add baking powder, soda, buttermilk and egg. Stir to mix thoroughly; mixture will not be smooth. Turn into buttered 9 inch square pan. Mix walnuts or pecans and remaining teaspoon of cinnamon with reserved crumb mixture. Sprinkle over top of batter and bake at 350° for 45 minutes. Serve warm.

ORANGE SLICE FRUIT CAKE

Ellen Veltman
520 W. Conn
Council Grove, Ks.

Joe Veltman
Council 4672
Grand Knight

1 c. brown sugar	2 beaten eggs
1 c. white sugar	2 c. canned applesauce
2 sticks oleo	1 tsp. vanilla

Cream sugar and oleo well. Add eggs, applesauce, vanilla and mix well. Add:

4 c. flour	1 tsp. each cinnamon, allspice, cloves, salt and soda

Mix well, then add:

1 c. chopped dates	1 lb. orange slices, cut small
1 c. nuts	

Put in 2 large loaf pans or 4 small ones, well greased and floured. Bake 2 hours in 275° oven.

EPIPHANY (THREE KINGS) PARTY CAKE

Barbara Scheopner
725 W. 7th St.
Colby, Ks.

Bernard Scheopner
Council 2647
State Activity Director

Make your own home liturgy on the twelfth day after Christmas by inviting the children in the neighborhood to a party, prepared by you and your children. Kings are easily made from Mrs. Butterworth syrup bottles, dressed in scraps of velvet, satins and felt and old jewelry, for a table centerpiece. Tell the story of the Wise Men, who followed the star, with the children acting out the journey. Add all the dangers along the way that your imagination can present. (Some visitors may be camels or camel drivers, servants and extras.) Read Matthew

2:1-11. Leading to the Christ Child under the Christmas Tree. Serve Epiphany Cake.

1 c. shortening	1/2 tsp. salt
2 2/3 c. sugar	1 1/2 c. milk
5 1/2 c. flour	2 tsp. vanilla
5 tsp. baking powder	6 beaten egg whites

Cream shortening and sugar. Add milk alternately with sifted dry ingredients. Fold in beaten egg whites. Add vanilla. Bake in 3 (9 inch) layer pans, greased, in a moderate oven for about 30 minutes. Hide 3 beans in the cake dough; the child receiving the bean becomes one of the Kings, and is to be addressed by his correct and kingly name. Decorate the cake as a crown using gumdrops for jewels.

PINEAPPLE CAKE

Marilyn Sarley
409 S. Cayuga
Frotenac, Ks.

John Sarley
Council 883
Member

2 c. flour	1 tsp. vanilla
2 tsp. soda	1/2 c. chopped nuts
2 eggs	1 (16 oz.) can crushed pineapple, not drained
2 Cups sugar	

Combine all ingredients. Bake in 9x13 inch pan at 350° about 40-45 minutes. Frost while hot.

Topping:

1 (8 oz.) cream cheese, softened	1 tsp. vanilla
1/2 stick softened oleo	1 1/2 c. powdered sugar

Combine and spread on cake while hot. Sprinkle with 1/2 cup chopped nuts.

WATERGATE CAKE

Joleene Younger
630 Jefferson St.
Victoria, Ks.

Francis Younger
Council 1867
Member

1 pkg. white cake mix	1 c. chopped pecans
3/4 c. cooking oil	3 eggs
1 (3 oz.) pkg. pistachio pudding	1/2 c. coconut
	1 c. 7-Up or club soda

Combine ingredients in order given. Mix well. Pour into greased 9x13 inch pan. Bake at 350° for 45 minutes.

Cover-Up Icing:

1 1/2 c. milk	2 (3 oz.) envelopes dry mix whipped topping
1/2 c. coconut	3/4 c. chopped pecans
1 (3 oz.) pkg. instant pistachio pudding	

Combine topping. Mix milk and pudding. Beat until thick. Spread on cake. Sprinkle with coconut and nuts.

PINEAPPLE COOKIE SHEET CAKE

Billie Appelhans
356 N. Tyler Road
Wichita, Ks.

John Appelhans
Council 4118
Member

2 c. sifted flour	2 c. sugar
2 eggs	1 tsp. vanilla
1 (20 oz.) can crushed pineapple, juice too	1/4 tsp. salt
1/2 c. chopped nuts (optional)	2 tsp. soda

Mix all ingredients with a spoon until blended. Spread on Teflon lined large cookie sheet. Bake at 350° for 30 minutes. Cool.

Icing:

1 (8 oz.) pkg. softened cream cheese	1/2 tsp. vanilla
1 stick oleo, melted	1 box powdered sugar

Mix all ingredients with electric mixer until thick enough to spread. Very rich!

FRUIT CAKE

Helen M. Weber
P.O. Box 156
Wilson, Ks.

Matt A. Weber
Council 1924
Former Financial Secretary

3 c. applesauce
2 c. sugar
1 lb. chopped nuts
1/4 lb. candied cherries
4 1/2 c. flour
1 tsp. nutmeg
1 tsp. salt
1 c. shortening (use 1/2 butter)
1 lb. chopped dates
1 lb. raisins
1/4 lb. candied pineapple
4 tsp. soda
2 1/2 tsp. cinnamon

Boil applesauce, shortening and sugar together for 5 minutes and cool. Mix fruit, nuts and spices, flour and soda over this. Stir into applesauce. Mix and bake at 250° for 2 hours. Line pans with waxed paper.

NO-EGG CHOCOLATE CAKE

Methvyn Sheehy
905 N. 6th St.
Garden City, Ks.

J. Phil Scheehy
Council 2795
Past Grand Knight

Mix following ingredients in large bowl:

3 c. flour
2 tsp. soda
1 tsp. salt
2 c. sugar
6 Tbsp. cocoa

In another smaller bowl, mix:

2 c. warm water
2 Tbsp. vinegar
3/4 c. salad oil
2 tsp. vanilla

Add to dry ingredients and mix until smooth. Do not use beater. Pour into 10x13 inch pan. Bake at 375° for 35 minutes.

Icing:

1 stick oleo
3 Tbsp. cocoa
6 Tbsp. milk
1 tsp. vanilla

Bring to boil and cook a little to blend. Add 1 box powdered sugar, beat until creamy. Spread on hot or cold cake.

STRAWBERRY DESSERT CAKE

Carol Kratky
Box 255
Hesston, Ks.

Marvin J. Kratky
Council 976
Chancellor

Mix 1 large white cake mix as directed on package and bake in 9x13 inch loaf pan. While baking, mix 2 (3 ounce) packages strawberry gelatin with 2 cups hot water, stir to dissolve and let stand at room temperature. When cake is done, immediately punch full of holes with a fork and pour, very gently, add but 1/2 cup gelatin over cake. Refrigerate until cold. Whip 2 packages dessert topping as directed on package, add 1 (10 ounce) box thawed frozen strawberries and remaining 1/2 cup gelatin to the topping and spread over chilled cake. Return to refrigerator and let set 2-3 hours. Makes 12-15 servings. Can also be frozen satisfactorily.

FOOLED FRUIT CAKE

Marcella Haselhorst
116 S. Maple St.
Russell, Ks.

John A. Haselhorst
Council 3034
Former Advocate

1/2 c. figs, chopped
1/2 c. dates
1/2 c. raisins
1/2 c. nuts, chopped
1 egg, beaten

Mix and set aside:

1 c. sour milk
1 tsp. soda

Then take:

3 c. flour
3/4 c. shortening
1 c. sugar

Mix until crumbly (like pie dough), then take 1 cup of the mixture and save for top of cake. Use remainder of mixture and add to the above mixture alternately with milk and soda. Bake for 45 minutes or until done in 325° oven. May be baked in 2 well greased and lined bread pans or in a small size tube cake pan. The topping is sprinkled over cake before baking.

CHOCOLATE PUDDING CAKE

Nancy Schmidt	Larry Schmidt
507 Douglas	Council 3400
Ellsworth, Ks.	Grand Knight

2 c. miniature marshmallows
1 c. chopped walnuts
1 c. light brown sugar
1/2 c. cocoa
1 pkg. devil's food cake mix

Heat oven to 350°. Grease 13x9 inch pan. Put nuts and marshmallows on bottom of pan. Mix sugar and cocoa with 2 cups hot water. Pour over marshmallows and let set for awhile while mixing up cake mix. Pour cake mix over marshmallows. Bake at least 40 minutes.

FRUIT CAKE

Lavonne Juenemann	Melvin Juenemann
Norton, Ks.	Council 1510
	Former Advocate

1 (1 lb.) can fruit cocktail
2 eggs
2 c. flour
1/2 c. brown sugar
1 1/2 c. white sugar
2 tsp. soda
1/2 c. nuts

Mix fruit cocktail and eggs, add white sugar and beat well. Sift flour and soda into above mixture. Pour into 9x13 inch greased pan. Sprinkle top with brown sugar and nut mixture. Bake at 350° for 30-40 minutes.

GUMDROP CAKE

Eleanor Wiltfong	Glen Wiltfong
Norton, Ks.	Council 1510
	Grand Knight

2 lb. gumdrops
1 c. sugar
1 c. shortening
2 eggs, beaten
2 1/2 c. applesauce
4 c. flour
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 tsp. soda, dissolved in
  1 tsp. hot water
1 lb. raisins, chopped
1 1/2 c. nuts

Chop gumdrops and raisins. Cream sugar and shortening,

GUMDROP CAKE (Continued)

add beaten eggs and applesauce. Mix gumdrops and raisins with 1 cup flour as this prevents pieces sticking to each other. Add soda and water to batter and remaining flour to which spices have been added. Mix well. Add gumdrops, raisin and flour mixture to batter, adding nuts last. Bake 2 hours at 350° or 1 hour if baked in 2 smaller pans.

CARAMEL FROSTING

Mrs. Henry Becker
Norton, Ks.

Henry Becker
Council 1510
Inside Guard

3/4 c. butter
Pinch of salt
2 c. powdered sugar
3/4 c. brown sugar
6 Tbsp. milk
1 tsp. vanilla

Melt butter, add to it the brown sugar, salt and milk. Boil hard for 1 minute. Remove from heat and add powdered sugar and vanilla. Beat 1 minute with an egg beater. Spread while warm.

DELICIOUS BUNDT CAKE

Berniece Sellens
610 E. 3rd St.
Russell, Ks.

Ralph Sellens
Council 3034
Member

1 pkg, yellow cake mix
4 eggs
3/4 c. water
1 tsp. butter imitation extract
1 pkg. French vanilla instant pudding
3/4 c. Crisco oil
1 tsp. vanilla extract

Blend all above ingredients together. Pour about 3/4 of this batter into a Bundt cake pan, heavily greased with Crisco oil. Next, pour the following nut mix over batter in Bundt pan.

1/2 c. finely chopped nuts
1/4 c. sugar
2 tsp. cinnamon

Then pour remaining batter over the nut mix. Bake 55-60 minutes in 350° oven. Cool on rack 8 minutes, then upset baked cake onto serving dish.

CHOCOLATE SWEET CAKE

Velma Osborn
2621 Marion Ave.
Manhattan, Ks.

Sift in a bowl:

2 c. sugar	1 tsp. soda
2 c. flour	1/2 tsp. salt

Melt:

2 sticks oleo	4 Tbsp. cocoa
1 c. water	

Bring to a rapid boil and pour over dry ingredients. Add:

1 tsp. vanilla	2 eggs
1/2 c. buttermilk	

Mix together with spoon. Bake in cookie sheet, 15 1/2 x 10 1/2 inches, lightly greased, for 20-30 minutes at 350°. Test.

Icing: Melt -

1 stick oleo	6 Tbsp. buttermilk
4 Tbsp. cocoa	

Bring to boil and add:

1 lb. box powdered sugar	1 c. nuts
1 tsp. vanilla	

Spread while hot. Can be made and served in about 35 minutes time; good.

CHOCOLATE CAKE

Mary Ann Henry
Route 3
Seneca, Ks.

Robert B. Henry
Council 1769
Member

Mix together:

2 c. sugar	2 eggs
1 c. sour cream	

Sift together:

2 c. flour	1/2 tsp. salt
3 Tbsp. cocoa	

CHOCOLATE CAKE (Continued)

Mix with first mixture. Then pour 1 cup boiling water over 2 teaspoons baking soda. Add 2 teaspoons vanilla. Pour into oblong pan, 13x9x2 inches, that is well greased and floured. Bake in 375° oven for 35 minutes.

SOUTH ST. LOUIS DEEP-GOOEY BUTTER CAKE

Jackie Hatch	Tom Hatch
1456 S. 30th St.	Council 709
Kansas City, Ks.	District Deputy #3

Bottom Layer:

1 yellow cake mix	2 eggs
1/2 c. melted butter	

Topping:

8 oz. cream cheese, softened, at room temperature	1 box powdered sugar 3 beaten eggs

Mix ingredients for bottom layer and spread into greased and floured 9x13 inch pan or 2 (8x8 inch) pans. Mix and spread topping ingredients over bottom layer in pan. Sprinkle with additional powdered sugar and bake 40-45 minutes at 350°. Top is golden brown and edges dark brown when done. This coffee cake freezes well.

EVER-BEST BROWN SUGAR FROSTING

Edith Coady	Emmett Coady
Russell, Ks.	(Deceased)
	Council 3034

2 c. brown sugar	6 Tbsp. cream
4 Tbsp. butter	1 tsp. vanilla
1 tsp. burnt sugar	1 c. powdered sugar

Mix brown sugar and cream and bring to a boil. Then add butter and burnt sugar. Last, add a cup of powdered sugar and beat until smooth. Then spread on cake. (The "best ever" on chocolate cake.)

BURNT SUGAR CAKE

Frances Hubka
Route 1, Box 70
Wilson, Ks.

Winslow Hubka
Council 1924
Advocate

- 1/2 c. butter
- 1 1/2 c. sugar
- 2 eggs, beaten
- 1 c. water
- 3 Tbsp. burnt sugar
- 2 tsp. lemon or vanilla
- 2 tsp. baking powder
- 2 1/2 c. flour

Cream butter and sugar, beat yolks and then water, burnt sugar, extract, baking powder and beaten whites. To burn the sugar, place 3 tablespoons in pan until it throws blue flames. Add little hot water and cool. Bake in moderate oven.

APPLESAUCE DATE CAKE

Genevieve Lauer
Wamego, Ks.

Andrew Lauer
(Deceased)
Council 902

- 2 c. flour
- 2 tsp. soda
- 1 tsp. cinnamon
- 1/4 tsp. cloves
- 1/2 tsp. allspice
- 1 tsp. nutmeg
- 1/4 tsp. salt
- 2 eggs
- 1 c. brown sugar
- 1 stick oleo
- 2 c. hot applesauce
- 1 c. chopped dates
- 3/4 c. nuts

Bake in 350° oven for 50 minutes.

Cream Cheese Frosting:

- 1 (3 oz.) pkg. cream cheese
- 1 Tbsp. butter
- 1 tsp. vanilla
- 2 c. powdered sugar

Beat until fluffy.

FRUIT CAKE

Joan Oyerly
Wathena, Ks.

William Oyerly
Treasurer
Council 675

1/2 c. shortening
1 c. sugar
2 c. flour
2 Tbsp. hot water
1 egg
1 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. nutmeg
1 c. applesauce
1 c. nuts (pecans or walnuts)
2 c. assorted candied fruit (flour fruit)
1 c. raisins

Mix ingredients as listed. Line tube pan with waxed paper. Bake at 325° for 1 1/2 - 2 hours. Let cool well before taking out of pan. Yields 1 (3 pound) cake. Can be used for cupcakes, baking time 30-45 minutes.

SHOO-FLY CAKE

Margaret Fritschen
367 W. 7th St.
Russell, Ks.

John Fritschen (PGK)
(Deceased)
Council 3034

2 c. flour
1 c. sugar
1/2 c. butter or margarine
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. ginger
Dash of cloves
3/4 c. chopped walnuts
1/2 c. molasses
1 c. boiling water
1 tsp. baking soda

Heat oven to 350° (325° if Pyrex pan is used). Grease 9x13 inch pan. Mix flour, sugar, butter or margarine, salt, cinnamon, ginger, cloves, walnuts with a pastry blender or 2 knives cut in to make crumbs. Reserve 1 cup crumbs for topping. Combine molasses, boiling water and soda. Add to remaining crumbs and mix until blended. Pour in pan and top with 1 cup crumbs. Bake 30-35 minutes or until cake tester comes out clean.

PINK LEMONADE CAKE

Vicki Rindom	David Rindom
412 E. 7th St.	Council 727
Emporia, Ks.	District Deputy #15

- 1 (2 layer size) pkg. white cake mix
- 1 (6 oz.) can (3/4 c.) frozen pink lemonade concentrate, thawed
- 1 qt. vanilla ice cream
- 5-6 drops red food coloring
- 1 c. whipping cream

Prepare cake mix according to package directions. Bake in 2 (9 x 1 1/2 inch) round layer pans. Remove from pans, cool. Meanwhile, stir ice cream to soften, quickly stir in 1/2 cup of the lemonade concentrate and the food coloring. Spread evenly in foil lined 9 x 1 1/2 inch round cake pan. Freeze 2 or 3 hours or until firm. Place cake layer on serving plate, top with ice cream layer, then with second cake layer. Whip cream with remaining concentrate and 2 tablespoons sugar until stiff. Frost sides and top of cake. Freeze at least 1 hour.

PINEAPPLE CAKE (Dessert Type)

Fredora M. Nobert	Damian C. Nobert
706 E. 12th St.	Council 1142
Concordia, Ks.	Past Grand Knight

- 2 eggs
- 2 c. flour
- 2 c. sugar
- 1/2 tsp. salt
- 1/2 c. nuts
- 1/2 c. salad oil
- 1 (15 oz.) can crushed pineapple
- 2 tsp. baking soda

Mix salad oil, sugar and eggs and vanilla, then add pineapple, including the juice. Add dry ingredients and mix well. Then fold in nuts. Bake in 9x13 inch pan for 45 minutes. Cool cake and top with following icing.

Cream Cheese Icing:

- 8 oz. pkg. cream cheese (or you can use 3 oz. cheese and 4 tsp. margarine)
- 1 3/4 c. powdered sugar
- 1/2 tsp. vanilla
- 1/2 c. nuts (optional)

Mix and spread over cake. Cut in squares.

SOUR CREAM CHOCOLATE CAKE

Mrs. Albert Hlaus	Albert Hlaus
Wilson, Ks.	Council 1924
	Treasurer

2 sticks oleo
1 tsp. cocoa
1 c. water

Boil and add to:

2 c. sugar
1 tsp. salt
2 c. flour

Beat and add:

2 eggs
1/2 c. sour cream

Beat and pour in sheet cake pan. Bake 30 minutes in 350° oven.

Frosting:

1 stick oleo
4 Tbsp. cocoa
6 Tbsp. sour cream

Boil and add:

1 lb. powdered sugar
1 tsp. vanilla
1 c. walnuts

ITALIAN CREAM CAKE

Joyce Haberman	John L. Haberman
Route 4	Council 2100, Olmitz
Great Bend, Ks.	Grand Knight

2 c. sugar
1 stick oleo
1/2 c. Crisco

Add 5 egg yolks, 1 at a time, alternating with:

2 c. flour
1 tsp. soda
1 tsp. vanilla
1 1/2 c. coconut
1 c. buttermilk

Fold in 5 egg whites, beaten. Use 3 greased and floured 8 or 9 inch cake pans. Bake at 325° for 25-30 minutes.

ITALIAN CREAM CAKE (Continued)

Icing:

1 (8 oz.) pkg. cream cheese	1 stick oleo
1 box powdered sugar	1/2 c. pecans
1 tsp. vanilla	

ZUCCHINI CAKE

Helen M. Schulte
108 Kansas St.
Russell, Ks.

Ralph L. Schulte
Council 3034
Former Treasurer

1 1/2 c. oil	1 1/2 tsp. cinnamon
3 c. sugar	1/2 tsp. salt
4 eggs	1 tsp. soda
3 c. grated zucchini	2 tsp. baking powder
3 c. flour	1/2 c. nuts

Mix together oil and sugar, adding 1 cup of sugar at a time. Then add eggs, 1 at a time, to sugar mixture. Add zucchini and mix well. Sift flour and other dry ingredients and add to above mixture. Mix well, stir in nuts. Bake at 350° for 50-55 minutes or use toothpick test. This makes a large cake, or 2 (8x8 inch) cake pans.

Icing:

1 stick oleo, melted	1 pkg. powdered sugar (32 oz.)
8 oz. pkg. cream cheese	

Can substitute 1/4 cup orange juice for oleo. Better yet:

2 Tbsp. orange juice	3 oz. pkg. cream cheese
2 c. powdered sugar	

SOUR CREAM CAKE

Mrs. Paul Bricker
Gorham, Ks.

Paul Bricker
Council 2794
Member

2 c. sugar
4 eggs
3 c. flour, before sifting
2 c. sour cream
2 tsp. vanilla

Put all together and beat well. Put in different bowl and mix:

1 1/3 c. hot water
4 Tbsp. cocoa
2 level tsp. soda

Mix cocoa, soda and then add boiling water. Mix well. Add to above mixture and beat well. Bake at 350° for 40-45 minutes. This is a large cake and can also be used to make cupcakes.

APPLESAUCE CAKE

Alice Marie Schrant
Gorham, Ks.

Everett Schrant
Council 2794
Deputy Grand Knight

1/2 c. oil
1 3/4 c. sugar
1 (No. 303) can applesauce
2 c. unsifted flour
3 Tbsp. cocoa
1 1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon

Mix all together and put in 9x13 inch cake pan. Add topping.

Topping:

3 Tbsp. sugar
1 c. chocolate chips
1/2 c. chopped nuts

Sprinkle sugar on top of batter and follow with chocolate chips and nuts. Bake at 350° for 35-40 minutes.

MANDARIN ORANGE CAKE

Irene Sander Route 1 Gorham, Ks.	Louis R. Sander Council 2794 Grand Knight

Batter:

1 egg	1 c. sugar
1 tsp. soda	1 tsp. vanilla
1 small can Mandarin oranges, drained	1 c. flour
2 c. chopped nuts	Pinch of salt

Topping:

1/2 c. brown sugar	3 Tbsp. milk
3 Tbsp. butter	

Combine eggs, sugar, soda, vanilla, oranges and flour. Mix for 3 minutes. Add nuts and salt. Mix well. Pour batter into greased and floured 8x8 inch pan. Bake at 350° for 30-35 minutes. For topping, combine brown sugar, milk and butter. Boil and pour over cooled cake. Serve cake with whipped topping, if desired.

FRUIT CAKE

Althea Pellant 425 W. 7th Russell, Ks.	John Pellant Council 3034 Recorder

1 stick butter	2 c. flour, sifted with 1 tsp. baking soda
1 c. sugar	1/2 c. chocolate chips
2 eggs	1/4 c. maraschino cherries, chopped
3 bananas, mashed	
1/4 c. nuts	

Cream together butter and sugar. Beat in eggs, bananas, flour and baking soda. Beat for 2 minutes. Stir in nuts, chocolate chips and cherries. Pour into well greased and floured Angel Food pan, or any pan. Bake 40 minutes at 350°. (Can be baked in greased soup cans. Use 6 soup cans 1/2 full and bake at 350° for 45 minutes.)

PINEAPPLE NUT CAKE

Mrs. Harry Bluml
7724 W. 11th St.
Wichita, Ks.

Harry Bluml
Council 4118
Past Grand Knight

2 c. flour
2 c. sugar
2 eggs
1/4 tsp. salt
2 tsp. soda
1 tsp. vanilla
1 (20 oz.) can crushed pineapple, do not drain
1/2 c. chopped nuts

Mix all together and bake in greased cookie sheet for 30 minutes at 350°.

Frosting:

1 (8 oz.) pkg. cream cheese
1 stick margarine
1/2 tsp. vanilla
1 box powdered sugar

PINEAPPLE CARROT CAKE

Twila Mae Herrman
Route 1
LaCrosse, Ks.

Alex A. Herrman
Council 2340
Past Grand Knight

2 c. sugar
1 c. Wesson oil
4 eggs

Sift together and add gradually to above mixture:

2 c. flour
2 tsp. soda
1 tsp. salt

Add:

2 c. grated raw carrots
1 c. nuts
1 c. pineapple

Bake at 350° until done when a straw thrust in center comes out clean.

Icing:

1 box powdered sugar
1 (8 oz.) pkg. cream cheese, softened
1/2 stick margarine or butter, softened
1 tsp. vanilla

RAISIN SPICE CAKE

Mrs. Paul Bricker
Gorham, Ks.

Paul Bricker
Council 2794
Member

Don't let this method frighten you; it turns out to be a good cake.

2 c. cold water
1 c. lard or shortening
1 tsp. cinnamon
2 tsp. soda
1/2 tsp. baking powder
2 c. sugar
2 c. raisins
1 tsp. cloves
3 c. flour
1 c. nuts

Pour water, sugar, shortening, raisins, spices and soda in saucepan. Let come to a good boil. Let cool. Sift flour with baking powder and add to cooled raisins. Mix well. Add nuts and bake 45 minutes at 350°. This is a large cake.

Frosting:

6 Tbsp. brown sugar
3 Tbsp. butter
2 tsp. cream

Boil for 1 or 2 minutes until butter is melted and sugar is dissolved. Then add powdered sugar until spreading consistency.

CHOCOLATE BUNDT CAKE

Marietta Quint
D. of I. State Regent
216 Northridge Dr.
Hays, Ks.

Virgil J. Quint
St. Fidelis Council 1867
Past Grand Knight

2 c. flour
2 c. sugar
1 stick oleo
1/2 c. liquid shortening
4 Tbsp. cocoa
1 c. water
1 1/2 c. marshmallows
1/2 c. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla

Sift flour and sugar together. Combine oleo, cocoa, shortening, water and marshmallows in pan, bring to boil. Pour mixture over sugar and flour. Mix well. Add remaining ingredients. Mix for 2 minutes. Bake at 350° for 30-40 minutes in greased and floured Bundt pan. Tastes better the second day.

FRUIT SWIRL COFFEE CAKE

Patricia Lang
1519 Marjorie Dr.
Hays, Ks.

LeRoy J. Lang
Council 6984
Past Grand Knight

1 1/2 c. sugar
1/2 c. butter
1 tsp. almond extract
4 eggs
1 can cherry pie filling
1/2 c. shortening
1 tsp. vanilla
1 1/2 tsp. baking powder
3 c. flour

Mix together and put dough on cookie sheet, then spread pie filling on top. Bake at 350° for 45 minutes. Ice when warm. Powdered sugar and milk glaze.

ZUCCHINI CAKE

Mrs. Al Soukup
Wilson, Ks.

Al Soukup
Council 1924
Past Grand Knight

1 1/2 c. oil
3 c. sugar
4 eggs
1/2 tsp. salt
3 c. flour
1 1/2 tsp. cinnamon
1 tsp. soda
2 tsp. baking powder
3 c. grated zucchini
1/2 c. chopped nuts

Add sugar, 1 cup at a time, to oil. Beat, then add 1 egg at a time. Beat. Add grated zucchini. Then add dry ingredients to mixture. Bake at 350° for 55-60 minutes. Makes 1 large cake.

Frosting:

1 stick oleo, melted
1 (8 oz.) pkg. Philadelphia cream cheese
1 lb. box powdered sugar
1 tsp. vanilla

Put nuts on top.

APPLE BUNDT CAKE

Theresa Stuhlsatz
710 Doyle St.
Garden Plain, Ks.

Kennith Stuhlsatz
Council 2937
Grand Knight

4 c. diced apples
2 c. sugar
1 c. chopped pecans or walnuts
1 c. salad oil
2 eggs, well beaten
1 tsp. vanilla
3 c. sifted flour
2 tsp. soda
1 tsp. baking powder
3/4 tsp. cinnamon
1 tsp. salt

Chop cored, unpeeled apples in the blender or chop by hand. Combine apples, sugar and nuts. Let stand 1 hour, stirring frequently. Mix together salad oil, eggs and vanilla. Then beat in dry ingredients. Stir in apple mixture by hand until well blended. Place in greased and floured Bundt pan. Bake in 350° oven for 1 hour to 1 hour and 15 minutes. Test with toothpick. When completely cool, invert cake and ice.

Icing:

3 oz. cream cheese
1 Tbsp. soft margarine
1 1/2 c. sifted powdered sugar

Blend ingredients. If icing is not spreadable, add a few drops of milk. This cake freezes very well.

RED DEVIL'S FOOD CAKE

Mary K. Beat
1015 College Lane
Hutchinson, Ks.

Clarence Beat
Council 612
Financial Secretary

Combine:
2 c. sugar
1 c. Crisco

Add 2 eggs, beaten. Sift:

2 1/2 c. sifted flour
1/2 c. cocoa
2 tsp. soda
1 tsp. salt

Add flour mixture to first mixture with 1 cup sour milk. Add 1 teaspoon vanilla, then add 1 cup boiling water. Bake at 350° for 40-50 minutes in Bundt pan.

RED DEVIL'S FOOD CAKE (Continued)

Quick Chocolate Icing:

4 Tbsp. butter
4 blocks Hershey's baking chocolate
1 tsp. vanilla
1/3 c. hot milk
3 c. powdered sugar
1/8 tsp. salt

Melt butter and chocolate in pan. Stir hot milk into sugar. Beat until smooth. Then add chocolate mixture and beat until smooth.

CHOCOLATE DESSERT

Jean Stegman
2425 Howell
Dodge City, Ks.

Larry Stegman
Council 2955
Member

Melt 1 stick margarine. Add:

1 c. Bisquick
1 c. chopped pecans

Put in 9x13 inch pan and bake 20 minutes at 350°. Cool.

White Layer: Combine -

1 (8 oz.) pkg. cream cheese
1 c. powdered sugar

Mix well. Add 4 1/2 ounces Cool Whip. Spread over first layer. Put in refrigerator.

Chocolate Layer: Put 3 cups cold milk in bowl. Add 1 small package chocolate and 1 small package vanilla instant pudding. Mix until smooth and thick. Spread over white layer.

Top this with 4 1/2 ounces Cool Whip. Take a Hershey bar and peel with potato peeler. This makes it curl. Sprinkle over dessert. Make 12 hours before serving.

CARAMEL APPLE BUNDT CAKE

Esther M. Dreher
1317 Eisenhower
Hays, Ks.

Victor N. Dreher
Council 6984
Former District Deputy

- 3 or 4 tart apples
- 3 Tbsp. sugar
- 2 c. sugar
- 1 c. oil
- 1/4 c. orange juice
- 3 c. flour
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 4 eggs
- 2 tsp. vanilla
- 1 Tbsp. baking powder
- 16 light caramels
- 1/2 c. chopped nuts

Peel, core and chop apples into small pieces to measure 1 1/2 cups. Mix with 3 tablespoons sugar and cinnamon. Set aside. In large bowl, combine sugar and cooking oil, beat. Add eggs, orange juice and vanilla. Sift in dry ingredients. Beat until smooth. Cut caramels into eighths. Pour 1/3 of caramels, nuts and apple mixture. Repeat layers. Bake at 325° for 75 minutes.

SOUR CREAM CAKE

Theresa Ptacek
Route 1
Wilson, Ks.

Frank J. Ptacek
Council 1924
Past Grand Knight

- 2 c. flour
- 1 1/2 c. brown sugar
- 1 1/2 c. sour cream
- 1 tsp. vanilla
- 2 eggs
- 1 tsp. baking powder
- 1 tsp. soda
- Pinch of salt

Beat until smooth and bake at 350° for about 25-30 minutes. Top with Coconut Cream Topping while cake is still warm.

Coconut Cream Topping:

- 6 Tbsp. melted butter
- 2/3 c. brown sugar
- 4 Tbsp. cream
- 1 c. coconut

Mix ingredients and spread on top of warm cake. Place under broiler and toast until bubbly and brown.

GERMAN COFFEE CAKE

Helen Schoenfelder	Eugene Schoenfelder
Route 2	Council 675
Troy, Ks.	Deputy Grand Knight

Part I:

3/4 c. margarine, melted
3/4 c. white sugar
Pinch of salt
3/4 c. brown sugar
2 1/2 c. flour

Blend all ingredients. Reserve 1 cup of the crumbly mixture for topping.

Part II:

1 egg
1 c. sour milk or 1 c. sweet milk plus 2 Tbsp. vinegar
1 tsp. baking powder
1 tsp. soda

Blend ingredients and add to Part I. Spread mixture evenly into large pan in a thin layer. Sprinkle with 1/2 cup chopped nutmeats and reserved cup of crumbly mixture. Bake about 35 minutes at 350°.

NUT CAKE

Chris McNeill	Bill McNeill
Route 5, Box 169	Council 976
Newton, Ks.	Warden

1/4 c. powdered sugar
1/4 c. Wesson oil
Cake mix (yellow or chocolate)

Mix cake mix according to package. Add powdered sugar and oil. Bake in long sheet pan or in cupcake tins. When cool, mix together frosting:

2 egg whites
1/4 c. shortening (approx.)
Powdered sugar
Drop of vanilla

Frost cupcakes or cake. Then use small bag of salted peanuts, put in blender to chop, then sprinkle on top of frosted cake. Sheet cake takes about 20 minutes to bake.

BANANA CAKE

Rosa Schafer
LaCrosse, Ks.
Ann's Mother

Joe Schafer
Member

1 1/2 c. sugar
1 c. sour cream
2 eggs, slightly beaten
2 c. flour
1 c. mashed bananas (about 2 or 3)
1 level tsp. soda
1/2 tsp. salt

Mix sugar, cream, eggs and bananas together. Sift flour, then measure. Sift 3 times with baking soda and salt. Add to other ingredients. Mix. May add nuts. Bake at 350° for 30 minutes.

CHOPPED APPLE CAKE

Ann Michael
Route 2
Garnett, Ks.

William R. Michael
Council 1052
District Deputy

Mix:
1 c. Wesson oil
2 c. sugar
2 eggs

Then add:
3 c. chopped apples
1/2 tsp. salt
1 tsp. cinnamon
2 c. flour
2 tsp. vanilla
1 tsp. soda
1 c. nuts

Grease 9x13 inch pan. Bake at 325° for 35-40 minutes or until done. This is a delicious moist cake which does not need frosting. Freezes well.

PINEAPPLE SUNDAE CAKE

Mrs. Andrew P. Wondra
Route 2, Box 141
Olmitz, Ks.

Andrew P. Wondra
Council 2100
Member

1 white Jiffy cake mix
1 (No. 2) can crushed pineapple
1 pkg. vanilla instant pudding
Cool Whip
2 c. milk
8 oz. pkg. cream cheese
Slivered almonds

PINEAPPLE SUNDAE CAKE (Continued)

Bake Jiffy cake in 9x13 inch pan. Slowly add 1 cup milk to cream cheese, stir until smooth. Add remaining cup milk to vanilla instant pudding, mix, then combine with cream cheese mixture. Beat well. Spread on top of cool cake. Spread well drained pineapple over this. Top with Cool Whip and decorate with slivered almonds. Chill.

RAISIN NUT DEVIL'S FOOD CAKE

Leona Stuhlsatz
Route 1
Viola, Ks.

Walter Stuhlsatz
Council 2937
Former Chancellor

2 c. sugar
3/4 c. butter or lard
1 1/2 c. sour milk
1 tsp. soda
1/2 tsp. salt
2 eggs
2 sq. melted chocolate
2 1/2 c. flour
1/2 c. chopped raisins
1/2 c. chopped nuts

Cream butter and sugar, add eggs, sweeten milk with soda, then add the melted chocolate. Sift flour and add alternately with milk, beating vigorously, add raisins, nuts and 1 teaspoon vanilla. Bake at 350° for 30-35 minutes in 3 (8 inch) pans, or 40-45 minutes in 13x9 inch pan. Frost with your favorite frosting.

SPICE APPLE CAKE

Pauline B. Dowd
461 Whalley Ave., Apt. 412
New Haven, Ct.

John G. Dowd
Council 601, Salina
Past State Deputy

Mix together:
1 1/2 c. oil
2 c. sugar
2 eggs

Add to above:
3 c. sifted regular flour
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. baking soda

Peel 4 apples and cut in bite size pieces. Add apples and 1 1/2 teaspoons vanilla to above mixture. It will be very thick. Spread in 9x13 inch greased and floured baking pan. Bake 1 hour at 325°. Test with toothpick.

TINY FRUIT CAKES

Mary Ann VanLeeuwen
2731 Burnett Rd.
Topeka, Ks.

Paul M. VanLeeuwen
Council 4254
Past Grand Knight

Juice of 2 large oranges
2 c. sugar
Peel of oranges
2 c. dates
1 c. nutmeats

Batter:

2 c. sugar
1 c. shortening
1 1/2 c. buttermilk
4 1/2 c. flour
2 tsp. soda
1/2 tsp. salt

Mix together orange juice and 2 cups sugar, let stand. Grind together orange peel, dates and nutmeats, set aside. Mix sugar, shortening, buttermilk, flour, soda and salt to form a stiff batter. Add orange peel, dates and nuts. Grease and flour tiny (gem) muffin pans. Fill about 1/2 full and bake at 350° for 12 minutes. Remove from pans immediately and, while still hot, dunk each cake in the orange juice and sugar syrup. Drain and cool on a rack. Makes about 10 dozen.

SOUR CREAM COFFEE CAKE

Joyce Becker
2016 Arnold
Topeka, Ks.

Lawrence P. Becker
Council 4254
Past Grand Knight

Cream:
2 eggs
2 c. sugar
1 c. butter or margarine

Fold in:
1 (12 oz.) carton sour cream
1 tsp. vanilla

Fold in:
2 c. flour
1 tsp. baking powder
1/4 tsp. salt

Pour 1/2 batter into Angel Food cake pan. Spread 3/4 topping on batter. Pour in remaining batter and spread on rest of topping. Bake at 350° for 50-60 minutes. For the topping, mix together:

1/4 c. brown sugar
1 tsp. cinnamon
1/2 c. chopped pecans

FRUIT CAKE

Marie K. Marquis	Wilfred B. Marquis
415 North Green	(Deceased) Council 1521
Hoisington, Ks.	Former State Treasurer

1 lb. pitted dates	1 lb. candied cherries
8 oz. flaked coconut	1 lb. candied pineapple
4 c. pecans	2 cans Eagle Brand milk

Chop dates, cherries, pineapple and pecans. Mix all ingredients well and bake 1 hour at 350°. Makes 2 loaves. Grease bread pans, line with waxed paper and then grease again. When baked, put pan upside down on foil and remove waxed paper while hot. This keeps at room temperature, but is better if kept in icebox. (Instead of cherries and pineapple, you can use 2 pounds of candied fruit mix.)

SOCK-IT-TO-ME CAKE

Helen Stos	Leonard V. Stos
Box 121	Council 2100
Otis, Ks.	Member

1 pkg. yellow golden butter Duncan Hines cake mix	2 tsp. cinnamon
1/2 c. sugar	3/4 c. cooking oil
3 Tbsp. brown sugar	1 c. sour cream
1/2 c. chopped nuts	4 eggs

Combine cake mix, oil, sour cream (commercial sour cream can be used) and sugar. Blend well. Add eggs, 1 at a time, beating well after each. Mix together brown sugar, cinnamon and chopped nuts. Into a well greased Bundt pan, place alternating layers of batter and cinnamon sugar mixture. Bake in 325° oven for 1 hour. While cake is still warm, drizzle with the following.

Glaze:

1 c. confectioners sugar	2 tsp. vanilla
2 Tbsp. milk	

Combine and top warm cake.

FROZEN STRAWBERRY CAKE

Jeanette Flax
918 Columbia
LaCrosse, Ks.

Fred Flax, F.I.C.
Council 2970
Insurance Field Agent

Crumb Mixture:

- 1 c. flour
- 1/4 c. brown sugar
- 1/2 c. oleo
- 1/2 c. nuts

Egg White Mixture:

- 2 egg whites
- 1 c. sugar
- 1 Tbsp. lemon juice
- 1 lb. box frozen strawberries
- 2 c. Cool Whip

Blend crumb mixture. Bake on cookie sheet for 15 minutes at 375°, stirring frequently. Beat egg whites and sugar to a gloss and add strawberries and lemon juice. Beat 20 minutes at high speed. Fold in Cool Whip. Pour into long pan, sprinkle with crumb mixture (can be used on top and bottom). Freeze.

CHOCOLATE CHERRY CAKE

Juanita Meyer
Route 4, Box 288
Pittsburg, Ks.

Joe Meyer
Council 883
Former District Deputy

- 1 pkg. fudge cake mix
- 1 tsp. almond extract
- 1 can cherry pie filling
- 2 eggs

Mix well by hand; will be very thick. Spoon into greased and floured oblong pan. Bake at 350° for 25 minutes.

Icing:

- 1 c. sugar
- 5 Tbsp. margarine
- 1/2 c. milk

Boil 1 minute. Stir in 6 ounces milk chocolate chips.

CHOCOLATE CHERRY CRAZY CAKE

Shirley Haselhorst
Box 80
Hays, Ks.

Arthur Haselhorst
Council 4166
Member

1 pkg. chocolate cake mix
1 (3 oz.) pkg. cherry jello
1 can cherry pie filling
12 or 14 large marshmallows

Line bottom of greased and floured 9x13 inch pan with marshmallows. Prepare cake mix as directed. Spoon out enough batter to make 6 or 7 small cupcakes into paper baking cups. Pour remaining batter over marshmallows. Mix dry jello into pie filling and spread. It's difficult, but do best you can. Bake at 350° for 50 minutes. Bake cupcakes.

CHOCOLATE CAKE

Juliana Hoffner
Box 91
Hoxie, Ks.

Lambert Hoffner
Council 3321
Member

2/3 c. soft shortening
1 1/2 c. sugar
3 eggs
2 sq. unsweetened chocolate
or 2 Tbsp. cocoa
2 1/4 c. flour
1 tsp. soda
1 tsp. salt
1 1/4 c. milk
1 tsp. red food coloring
(optional)

Cream shortening, sugar and eggs. Beat 5 minutes on medium speed. Blend in chocolate. Sift dry ingredients and mix alternately with milk. Beat 5 more minutes on medium speed. Bake at 350° for 30-35 minutes or until done.

BUTTERMILK CHOCOLATE CAKE

Norma Jean Bollig
304 S. Cochran
Plainville, Ks.

Elmer "Cap" Bollig
Council 1857
Past Grand Knight

4 Tbsp. cocoa
2 c. sugar
1 tsp. salt
1 tsp. soda
2 c. flour

Mix in bowl. Then add:

3/4 c. buttermilk or sour milk
1 tsp. vanilla
2 beaten eggs
1/2 c. shortening

Blend, then beat well. Last, add 1 cup boiling water and blend. Bake at 350° in loaf or large 9x13 inch pan. Bake 35-40 minutes.

BABY FOOD CAKE

Ray Vargas
Council 991, Coffeyville
Member

2 c. flour	1 tsp. nutmeg
2 c. sugar	1 tsp. cinnamon
1 tsp. soda	1/2 tsp. salt

Mix first 6 ingredients, then add:

1 c. Wesson oil	3 eggs
1 small jar strained apricot baby food	1 small jar strained banana baby food

Mix well, add 1 cup nutmeats. Bake in Angel Food pan for 1 hour at 325°.

MISSISSIPPI MUD CAKE

Janice McLeland
1035 N. Roosevelt
Liberal, Ks.

Larry L. McLeland
Council 3381
Grand Knight

2 sticks oleo	4 eggs, beaten
1/3 c. cocoa	1 small can coconut
2 c. sugar	1 c. chopped nuts
1 1/2 c. flour	

Melt the 2 sticks oleo and the cocoa together and cool. Blend sugar and eggs, add flour and nuts. Blend in cocoa and oleo mixture plus 1 teaspoon vanilla. Pour into greased and floured 9x13 inch glass pan. Bake at 325° for 30 minutes. While hot, spread 1 (7 ounce) jar marshmallow creme on cake. Then cool completely. (Note that this cake does not use any baking powder or soda.)

MISSISSIPPI MUD CAKE (Continued)

Icing:

1 box powdered sugar
1 stick oleo
4 Tbsp. cocoa
1/2 c. chopped nuts
6 Tbsp. milk

Heat to boiling point the oleo, cocoa and milk. Stir in powdered sugar. Add 1 teaspoon vanilla. Beat until smooth. Spread on top of the marshmallow layer of the cake when it is completely cooled.

CHRISTMAS PLUM PUDDING CAKE

Ruth Keating
813 Ash St.
Wamego, Ks.

D. R. "Bud" Keating
Council 2278
State Pennies for Heaven Chairman

2 c. milk
6 c. of 1/2 inch cubes day old white bread
1 c. butter or margaring, melted
1 c. dark molasses
2 c. flour
1 1/2 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. ground cloves
1 c. raisins
1 c. diced mixed candied fruit
1 c. chopped English walnuts

Pour milk over bread, let stand 10 minutes. Stir in butter and molasses. Stir in dry ingredients, beat well. Fold in fruit and nuts. Pour into 2 greased and floured 8 inch round layer pans, 1 1/2 inches deep. Cover with greased piece of foil, greased side down, crimping edges to seal tight. Bake in preheated 350° oven for about 1 hour and 10 minutes. Remove foil. Bake 5 minutes longer or until cake pulls away from edge. Cool in pans until warm. Serve wedges topped with Orange Hard Sauce. Each cake makes 8-10 servings.

Orange Hard Sauce:

1 c. soft butter or margarine
1/3 c. orange juice
1 lb. confectioners sugar

Combine and beat until smooth. Cover, chill. Makes 2 1/3 cups sauce.

DR PEPPER CAKE

Mrs. Tom Rosner
1220 N. Wood
Wichita, Ks.

Tom Rosner
Council 4118
Member

1 c. brown sugar
1 c. sugar
1/2 c. shortening
2 c. finely chopped apples
1 c. Dr Pepper
2 1/2 c. flour
1 tsp. baking powder
1 tsp. salt

Cream together sugar, brown sugar and shortening. Add eggs, 1 at a time, beating after each. Add dry ingredients alternately with 1 cup Dr Pepper. Fold in 2 cups finely chopped apples. Bake at 350° for 45 minutes in 9x13x2 inch pan. Add following topping before baking:

1/2 c. brown sugar
1/2 c. chopped nuts (black walnuts are good)

ITALIAN CREAM CHEESE CAKE

Susanna M. Kitson
Cunningham, Ks.

Eugene F. Kitson
Council 3058, Pratt
Member

3 c. sifted flour
2 1/2 tsp. baking powder
1 tsp. salt
1 1/2 c. shortening
1 3/4 c. sugar
2 eggs
1 1/4 c. milk
1 (8 oz.) cream cheese, softened
1 small jar maraschino cherries
1 c. pecans
1 1/2 c. coconut
1 lb. box powdered sugar
1 1/2 tsp. vanilla

Use 13x9x2 inch pan. Heat oven to 350° . Sift flour, baking powder and salt together. Mix sugar and shortening at medium speed, then add eggs and beat until fluffy. Beat in alternately the flour mixture and milk until smooth. Mix in 1/2 cream cheese, vanilla, 1/2 cup pecans, 1/2 of the cherries and 1 cup coconut. Bake for 30-35 minutes. Cool thoroughly and ice with icing. Mix powdered sugar, other 1/2 cream cheese, 1/2 teaspoon vanilla and if necessary enough milk to spread easily. Spread on cake and top with 1/2 cup pecans, 1/2 cup coconut and rest of cherries.

SOFT GINGERBREAD CAKE

Mrs. Leo Dolechek
Route 2, Box 50
Hoisington, Ks.

Leo Dolechek
Council 2100, Olmitz
Member

2 eggs
3/4 c. molasses
1 c. sour milk or buttermilk
3/4 tsp. ginger
Little nutmeg and allspice
2 tsp. cocoa
1/2 c. nuts
1/2 c. butter or lard
1 c. sugar
1 tsp. soda
1 tsp. cinnamon
2 1/2 c. flour
1/2 c. currants
Little lemon and vanilla

Mix as other cakes, then put a good lemon sauce over squares when baked in loaf pan.

Lemon Sauce:

1/2 c. sugar
2 Tbsp. cornstarch
1/4 tsp. salt
3 Tbsp. lemon juice
1 Tbsp. lemon rind
1/4 c. butter
2 c. boiling water

Mix sugar, cornstarch and salt gradually, add boiling water and lemon juice. Cook until thick, then add rind and butter.

CARROT CAKE

Tharsilla Kinzel
Route 1, Box 73
Claflin, Ks.

Stephen L. Kinzel
Council 2630
Former District Deputy

2 c. flour
2 tsp. cinnamon
1 tsp. salt
1 c. Wesson oil
2 c. sugar
2 tsp. soda
4 eggs
3 c. finely grated carrots

Sift dry ingredients together. Add oil and mix well. Add eggs, 1 at a time. Then add carrots and mix well. Pour into 9 inch pans or 9x13 inch pan and bake at 350°.

Frosting:

1 (8 oz.) pkg. cream cheese
2 tsp. vanilla
1 c. chopped nuts
1 stick oleo
1 box powdered sugar

CARROT CAKE (Continued)

Set cheese and oleo out ahead of time. Cream cheese and oleo together and add sugar and vanilla, then nuts. Spread on cake.

SOUR CREAM COFFEE CAKE

Lucille Parker
2712 Hickory
Hays, Ks.

Thomas Parker
Council 1325
State Bowling Committee

Cream together with beater:

1/2 c. butter or 1 stick margarine
1 c. sugar

Add:

2 eggs
1 tsp. vanilla

Sift together and add to butter:

2 c. sifted flour
1/2 tsp. salt
1 tsp. baking soda
1 c. sour cream

Put half the batter into greased Angel Food cake pan and blend:

1/3 c. sugar
1/4 c. nuts
1 tsp. cinnamon

Scatter half over the batter. Put remaining half of batter into pan and scatter rest of the mix over top. Bake 35 minutes or more if required at 350°. Glaze with:

1/2 c. confectioners sugar
1 tsp. hot water
Few drops of vanilla

MISSISSIPPI MUD CAKE

Mary Frank
1310 E. 18th St.
Hays, Ks.

Edward A. Frank
Council 6984
Recorder

2 sticks oleo
2 c. sugar
1 1/2 c. flour
4 eggs
2 Tbsp. cocoa
1 tsp. vanilla
1 1/2 c. coconut
1 1/2 c. chopped nuts

MISSISSIPPI MUD CAKE (Continued)

Cream sugar, oleo and cocoa, add eggs and vanilla. Mix well, add flour, coconut and nuts. Bake in greased and floured 9x13 inch pan at 350° for 30-40 minutes. When done, spread 1 jar marshmallow creme on and let cool. Then frost.

Frosting:

1 box powdered sugar
1 stick oleo
1/2 c. evaporated milk
1/3 c. cocoa
1 tsp. vanilla

Note: If cake rises, as it should, let cool before putting marshmallow creme on. Creme pushes the cake down flat when put on warm cake.

PINEAPPLE-ORANGE CAKE

Justina Hlavaty
Box 201
Olmitz, Ks.

Joseph D. Hlavaty
Council 2100
Past Grand Knight

1 box yellow cake mix
4 eggs
1/2 c. salad oil (Mazola)
1 small can Mandarin orange sections and juice

Beat 2 minutes. Bake in 3 (9 inch) layer pans for 20 minutes at 325°. Cool.

Icing:

1 (9 oz.) carton Cool Whip
1 small box instant vanilla pudding
1 (No. 2) can crushed pineapple and juice
6 drops yellow food coloring
Crushed pecans (optional)

Mix and spread over layers. Can sprinkle pecans over the top, but is optional. Refrigerate for 24 hours.

PINEAPPLE SHEATH CAKE

Marcella Maneth
Route 1, Box 67
Olmitz, Ks.

Leonard Maneth, Sr.
Council 2100
Past Grand Knight

2 c. flour
2 eggs
1 (No. 2) can crushed pineapple
2 c. sugar
1 tsp. soda
1 tsp. vanilla

Mix above ingredients together and bake in sheet pan at 350° for 25-30 minutes. Then frost while cake is still warm.

Frosting: Mix together -

8 oz. cream cheese
1 box powdered sugar
1/4 c. oleo
1/2 c. nuts

APPLESAUCE CAKE

Claudia Hertel
1411 Jefferson
Great Bend, Ks.

Denis L. Hertel
Council 862
Grand Knight

4 c. flour
4 tsp. soda
1 1/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
2 Tbsp. cocoa
1 c. vegetable oil
2 c. sugar
3 c. heated applesauce, or mashed bananas
1 c. raisins, steamed

Sift together first 7 ingredients, set aside. Combine sugar and oil. Beat until well blended. Stir in hot applesauce or bananas. Add dry ingredients and stir in raisins. Bake at 375° for 15-20 minutes for sheet bake. (One-half recipe is enough for 1 sheet bake.)

Caramel Frosting:

2 Tbsp. oleo, melted
2 Tbsp. milk
1/2 c. brown sugar

Boil for 1 minute, then stir in powdered sugar until smooth. Spread on warm cake.

FALL HARVEST APPLE CAKE

Patricia Skolout	Edgar Skolout
Route 2	Council 3033
Atwood, Ks.	Member

1 1/2 c. sugar	3/4 c. oil
3 c. chopped apples	2 eggs
2 1/4 c. flour	1 1/2 tsp. vanilla
1 1/2 tsp. soda	1/2 c. chopped nuts
1 1/2 tsp. salt	3/4 c. coconut
2 tsp. cinnamon	

Mix sugar and apples and set aside. Mix dry ingredients, then mix with apple mixture. Now add oil, eggs, vanilla, nuts and coconut. Mix well. Bake in greased 13x9x2 inch pan in moderate oven at 350° for 40-45 minutes. Top with whipped cream.

PEACH REVEL COFFEE CAKE

Nora Ann Reichuber	Joseph J. Reichuber, Jr.
906 N. Florence	Council 4118
Wichita, Ks.	Member

1 (1 lb. 13 oz.) can peach slices	2 tsp. grated lemon rind
1 pkg. hot roll mix	1/2 c. brown sugar
1/4 c. warm water	1 tsp. cinnamon
1 egg	1/4 c. melted butter

Drain peaches, reserving 3/4 cup syrup. In mixing bowl, sprinkle yeast from roll mix on water, stir to dissolve. Add 1/2 cup peach syrup, egg, lemon rind and roll mix. Blend well and let rise until dough is almost double in size. Combine brown sugar and cinnamon. Dip small pieces (about 2 tablespoonfuls) dough in butter, then in sugar and cinnamon mixture. Alternate with peach slices in well greased 9 inch tube Angel Food pan, layer until all the dough and peaches are used. Cover, let rise in warm place until light and almost doubled in size. Bake in 375° oven for 35-40 minutes. Cool in pan 10-15 minutes. Turn out on serving plate. Spoon remaining peach syrup over top. Serve warm.

AUTUMN SURPRISE CAKE

Margaret Heuertz
Route 2, Box 64
Valley Falls, Ks.

John Heuertz
Council 6671
Trustee

4 c. chopped apples
2 c. sugar
3 c. sifted flour
1 tsp. soda
1 tsp. salt
1 c. cooking oil
2 eggs
2 tsp. vanilla
1 c. nuts
1 c. coconut
1 c. raisins, puffed in hot water, drained

Mix apples and sugar, let juice form. Sift flour, soda and salt. Add to apples and sugar mixture, then add remaining ingredients and mix thoroughly. Pour into greased and floured pan. Bake at 350° for 40 minutes or until done.

Glaze:

1 c. brown sugar
1/4 c. oleo
6 tsp. cream or milk

Cook over slow burner for 3-5 minutes. Pour over cake upon removal from oven.

SOUR CREAM CHOCOLATE CAKE

Loretta Becker
Route 1
Logan, Ks.

Paul E. Becker
Council 2127
Past Grand Knight

2 c. sugar
2 1/2 c. flour
2 tsp. soda
Pinch of salt
6 Tbsp. cocoa
2 c. sour cream
4 large eggs
2 tsp. vanilla

Sift together sugar, flour, soda, salt and cocoa. Mix in sour cream, eggs and vanilla. Beat well. Bake in 9x13 inch or 2 (9 inch) round pans. Bake at 350° for 30 minutes.

ZUCCHINI SURPRISE CAKE

Evelyn Juno
Otis, Ks.

Edward L. Juno
Council 2100
Member

4 c. grated raw zucchini
2 c. sugar
2 1/2 c. flour
2 tsp. cinnamon
1 tsp. salt
2 tsp. soda
1/2 c. cooking oil
2 eggs
1 tsp. vanilla
1 c. raisins
1/2 c. nuts

Combine zucchini and sugar and let stand for 1-2 hours. Add dry ingredients, oil, eggs, nuts, raisins and vanilla. Bake at 350° for 45 minutes in 8x12 inch pan.

COFFEE CAKE

Judy Sander
1334 Carpenter St.
Liberal, Ks.

William J. Sander
Council 3381
Member

Batter:

1/2 c. butter
1 c. sugar
2 eggs
2 c. sifted flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 c. sour cream
1 tsp. vanilla

Nut Mixture:

1/3 c. brown sugar
1 tsp. cinnamon
1/4 c. white sugar
1 c. chopped pecans

Cream butter until soft. Add sugar and cream this until light and fluffy. Add 1 egg at a time, beating after each one. Sift dry ingredients together. Add to sugar mixture alternating with sour cream. Add vanilla. Pour half the batter into a lightly buttered pan. Cover with 1/2 of the nut mixture. Pour second half of the batter on top of this and top with remaining nut mixture. Bake at 325° for 40 minutes or until done.

BEET-NIK CAKE

Marge Gennette	Richard Gennette
2319 N. 6th St.	Council 2795
Garden City, Ks.	State Chairman Free Throw Contest

- 2 sq. unsweetened chocolate, melted
- 1 1/2 c. granulated sugar
- 2 c. flour
- 1/2 tsp. salt
- 1 1/2 tsp. baking soda
- 1 c. cooking oil
- 1 tsp. vanilla
- 2 (4 1/2 oz.) jars strained beets baby food
- 3 eggs, slightly beaten

Put all ingredients together in large mixing bowl, melted chocolate last. Beat thoroughly to blend. Pour into greased and floured pan and bake at 350° for 35 minutes. Frost with your favorite icing. This cake is moist and delicious. Serves 12-15.

FUDGE FROSTING

Leola Gottschalk	Ray Gottschalk
407 W. 32nd St.	Council 4166
Hays, Ks.	General Insurance Agent

- 1/2 c. brown sugar
- 1 Tbsp. shortening
- Dash of salt
- 4 Tbsp. milk
- 3 Tbsp. cocoa
- 1/2 tsp. vanilla
- 3/4 c. powdered sugar

Add sugar, shortening, salt, milk, cocoa in saucepan. Bring to boil, then cool. Add vanilla and powdered sugar, beat in. Spread on cake.

CRANBERRY TOPPED CHEESE CAKE

Mrs. Clarence F. Schwartz	Clarence F. Schwartz
Hanover, Ks.	Council 1743
	Past Grand Knight

- 1 (3 oz.) box lemon jello
- 1 c. boiling water

Mix together with 3/4 cup sugar and chill until syrupy.

- 1 1/2 c. cottage cheese
- 1/4 tsp. salt
- 2 eggs, separated
- 1 tsp. vanilla

CRANBERRY TOPPED CHEESE CAKE (Continued)

Whip jello until fluffy, add 2 egg yolks, cottage cheese, salt and vanilla. Beat until all blended. Beat 2 egg whites until stiff, add 1/4 cup sugar. Fold in jello mixture. Pour into 8x8 inch pan lined with graham cracker crumbs. Chill. Serve with cranberry sauce.

MILKY WONDER CAKE

Mary M. Schaller
807 Ave. B
Dodge City, Ks.

Gordon D. Schaller
Council 2955
Member

6 Milky Way bars
1/2 c. butter or margarine
1/2 c. butter or oleo
2 c. sugar
4 eggs
2 1/2 c. sifted flour
1/2 tsp. baking soda
1 1/4 c. buttermilk
1 tsp. vanilla extract
1 c. chopped nuts

Combine Milky Way bars and 1/2 cup butter or margarine in saucepan and melt over low heat. Cream 1/2 cup butter or oleo and sugar until mixture is light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add flour and baking soda alternately with buttermilk, stirring until smooth. Add melted candy, mixing well. Stir in vanilla and nuts. Pour batter into greased and floured Bundt or 10 inch tube pan. Bake at 350° for 1 hour and 20 minutes or until done when tested with wooden pick. Remove from oven. Cool a few minutes and remove from pan.

LEMON CHEESE CAKE

Mrs. Clarence Thyfault
Plainville, Ks.

Clarence Thyfault
Council 1857
Member

Put 1 can evaporated milk (13 ounces) in bowl in freezer for 45 minutes. Meantime, add 3/4 cup boiling water to small package lemon jello, stir and let set in another bowl.

1 c. sugar
1 Tbsp. lemon juice
8 oz. pkg. cream cheese

Remove bowl from freezer and whip milk until peaks form. Pour jello mixture into milk mixture and stir into cream cheese

LEMON CHEESE CAKE (Continued)

mixture. Put in 9x13 inch pan which has a graham cracker crust in bottom:

1 stick butter
1/2 c. crushed graham crackers
1 tsp. vanilla

Save a few crumbs for top of cheese cake. Keep in refrigerator until used.

SUPER APPLE CAKE

Ava Prochaska
Route 1
Dunlap, Ks.

Harold Prochaska
Council 4672
State Warden

2 heaping c. chopped raw apples
1 c. sugar
1 1/2 c. sifted flour
1 tsp. vanilla
1/2 c. chopped nuts
1/2 tsp. salt
1 tsp. soda
1/2 c. cooking oil
1 beaten egg

In a bowl, chop apples, leaving peeling on. Add sugar and let stand awhile to form juice. In a large bowl, mix flour, salt, soda. Combine cooking oil, egg, vanilla and nuts and add to dry ingredients. Then mix in apples and sugar. Bake in greased and floured 9x9 inch pan in 350° oven for 35-40 minutes. May frost, but good without.

ZUCCHINI CAKE

Christina Bollig
Box 81, Route 1
WaKeeney, Ks.

Julius P. Bollig
Council 4113
Treasurer

3 c. grated zucchini
3 c. sugar
3 c. flour
1 1/2 tsp. cinnamon
2 tsp. baking powder
4 eggs
1 1/2 c. salad oil
1 tsp. soda
1 c. nuts
1/2 tsp. salt

Grate squash through large holes of grater. Mix squash, sugar, oil and eggs. Combine dry ingredients. Mix together and beat. Bake at 300° for 1 hour. Prepare the following frosting.

ZUCCHINI CAKE (Continued)

Cream Cheese Frosting:

3 oz. cream cheese
1/4 cube oleo
1 Tbsp. vanilla
Powdered sugar

Add powdered sugar until frosting is the right consistency.

PUDDING CAKE

Frances Schoenecker
Route Box 5
Benedict, Ks.

Joe Schoenecker
Council 1291
Insurance Field Agent

Fix 1 yellow cake mix according to directions and put in 9x13 inch pan. Mix and sprinkle over batter:

1 1/2 c. brown sugar
2 Tbsp. flour
3/4 c. pecans, chopped

Then pour 2 cups boiling water over everything. Bake at 375° for 30 minutes.

CHOCOLATE CAKE

Eleanor Kennedy
Box 47
Hoxie, Ks.

Harold Kennedy
Council 3321
Former State Warden

2 c. flour
2 c. sugar
1 stick oleo or butter
1/2 c. shortening
1 c. water
4 tsp. cocoa
1/2 c. buttermilk
2 eggs, beaten
1 tsp. soda
1 tsp. vanilla

Sift together flour and sugar. In a pan, bring to boil oleo (butter), shortening, water and cocoa. While this is still hot, mix it with flour-sugar mixture. Then add buttermilk, soda and beaten eggs and vanilla. Spread on large cookie sheet with sides, bake 20 minutes at 400°. During the last 10 minutes of baking, prepare the following frosting.

1 stick butter
4 Tbsp. cocoa
1 c. water
6 Tbsp. milk
1 box powdered sugar
1 tsp. vanilla

CHOCOLATE CAKE (Continued)

Bring to boil the water, oleo, cocoa, milk. Remove from heat, add powdered sugar, vanilla and nuts. Spread hot frosting on hot cake.

CHERRY DESSERT

Eleanor Newell	Adamore Newell
Damar, Ks.	(Deceased)
	Council 2365

Into a deep baking dish, melt 1 stick margarine. In a bowl mix:

1 c. sugar	2 tsp. baking powder
1 c. flour	3/4 c. milk

Pour over butter, but do not mix. Next, add:

1 can cherries, do not drain	1/2 c. sugar

Do not stir. Bake at 325° for 45 minutes. Other fruits may be used instead of cherries.

DATE PUDDING

Marilee Schuler	Albert Schuler, Jr.
Waldo, Ks.	Council 3034
	Member

1 1/2 c. brown sugar	2 c. hot water
1 Tbsp. butter	1/2 c. brown sugar
1 tsp. butter	1 tsp. cinnamon
1 c. flour	2 tsp. baking powder
1/2 c. milk	3/4 c. chopped dates
3/4 c. nutmeats	

Combine brown sugar, hot water and butter and cook slowly while preparing the batter from remaining ingredients. Drop batter into hot syrup, do not mix. Bake 30 minutes in slow oven. Serve hot or cold, with or without whipped cream.

WHIPPED CREAM ICING

Bertha Burns
Valley Falls, Ks.

James J. Burns
(Deceased)
Council 6671

- 4 Tbsp. flour
- 1 c. milk
- 1/2 c. butter
- 1 c. shortening
- 1 c. sugar
- 2 tsp. vanilla

Mix flour and milk over low heat until thick. Put in bowl and cool (be sure it gets cool). Cream butter and shortening 4 minutes with mixer. Add sugar gradually and beat 4 minutes. Add the flour-milk paste and beat 4 minutes. Blend in vanilla. Keeps soft and moist.

CHERRY CHEESE CAKE

Maureen Noll
Route 3
Atchison, Ks.

Francis Noll
Council 2885
Deputy Grand Knight

Cream together:

- 1 (8 oz.) cream cheese
- 1 c. sugar
- 1 Tbsp. lemon juice
- 1 tsp. vanilla

Cream the above. Dissolve 3 ounce package lemon jello in 1 cup boiling water. Add to above mixture. Whip 1 can chilled evaporated milk and fold into mixture. Pour over graham cracker crust and chill for 2 hours. Spread 1 can cherry pie filling over top and serve.

Graham Cracker Crust:

- 1/4 c. butter
- 1 pkg. crushed crackers
- 1/4 c. sugar

Melt butter, stir in crackers and sugar. Press into 9x12 inch pan.

COCONUT CREAM DESSERT

Mrs. Charles Beckett
1290 Wood Ave.
Wichita, Ks.

Charles Beckett
Council 4118
Past Grand Knight

1 c. flour
1 stick margarine
2 Tbsp. sugar
1/2 c. pecans

Mix as for pie dough. Bake in 9x13 inch pan at 350° for 15-20 minutes. Cool. Mix:

1 (8 oz.) pkg. cream cheese
1 c. Cool Whip
1 c. powdered sugar

Spread mixture onto crust. Mix 2 packages instant coconut cream pudding mix with 3 cups milk. Pour pudding over cream mixture. After pudding has set up, cover with a thin layer of Cool Whip and sprinkle with coconut and chopped pecans.

PUMPKIN PARFAIT FROZEN DESSERT

Marge Gennette
2319 N. 6th St.
Garden City, Ks.

Richard Gennette
Council 2795
State Free-Throw Chairman

Mix and set aside:
1 1/2 c. graham cracker crumbs
1/4 c. sugar

Combine:
1 c. pumpkin
1/2 tsp. salt
1/2 tsp. ginger
1/2 c. brown sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Fold pumpkin mixture into 1 quart vanilla ice cream, softened. Place crumb mixture and pumpkin mixture in alternate layers in 13x9 inch baking dish and freeze until firm. Thaw 10 minutes before serving. Serves 10.

CREAM CHEESE TASSIES

Marion E. Foley
New York, N.Y.

James E. Foley
Supreme Director

2 (8 oz.) pkg. cream cheese
3/4 c. sugar
2 eggs
1 tsp. vanilla
24 vanilla wafers (Nabisco)

Mix first 4 ingredients well. Place a wafer in muffin cupcake tin, using pleated, colored paper liners. Fill 3/4 full with mixture. Bake at 375° for 10-15 minutes. Cool and top with Comstock cherries (3 on each) or fruit of the season. Refrigerate. Can be made the day before serving.

BUTTERSCOTCH DELIGHT

Catherine Gibson
1707 N. Grand
Pittsburg, Ks.

Carl W. Gibson
Council 883
Member

First Layer:

1/2 c. melted margarine
1 c. flour
1/2 c. chopped nuts

Mix above ingredients and spread in 9x13 inch pan, greased with margarine. Bake at 350° for 15 minutes. Cool.

Second Layer:

1 (8 oz.) pkg. Philadelphia cream cheese
1 c. powdered sugar
1 tsp. vanilla
1 c. Dream Whip, prepared according to directions on envelope

Soften cream cheese to room temperature and beat in remaining ingredients until smooth. Spread over cooled first layer.

Third Layer:

2 pkg. instant butterscotch pudding
3 c. milk

Mix pudding and milk, beat according to directions on package. Spread on second layer. Top with Dream Whip and sprinkle with nuts. Chill. (Note: I find that using Dream Whip, prepared according to directions, this dessert holds up better that it does if prepared Cool Whip is used.)

YELLOW BUNDT COFFEE CAKE

Theresa (Terri) Armstrong
Route 1
Wright, Ks.

Thomas Armstrong
Council 1862
Chancellor

1 pkg. yellow cake mix
3/4 c. oil
4 medium eggs
1 tsp. vanilla
1 pkg. vanilla instant pudding
3/4 c. water
1/2 c. chopped nuts
2 Tbsp. sugar
2 tsp. cinnamon

Mix nuts, sugar and cinnamon and set aside. Grease 10 inch Bundt cake pan or 2 bread loaf pans. Combine cake and pudding, oil and water. Mix well. Add eggs, 1 at a time, mixing well after each egg. Set timer and mix for 6-8 minutes at high speed. Add vanilla and mix. Layer batter and nut mixture. Bake approximately 35-40 minutes. Remove and cool in pan for about 8 hours or until completely cool. Glaze if desired.

HEAVENLY DELIGHT

Peggy Norris
829 E. 2nd St.
Russell, Ks.

James H. Norris
Council 3034
Past Grand Knight

1 unfrosted Angel Food cake
8 oz. semi-sweet chocolate
  or bits
1/2 pt. cream
3 egg yolks and whites
1 tsp. vanilla
4 Tbsp. powdered sugar
1/3 or 1/4 c. milk

Melt chocolate in double boiler. Add egg yolks, milk and sugar. Beat together until thickens. Cool slightly and add beaten egg whites. Fold in whipped cream when mixture is cold. Break cake into bite size pieces and put a layer in a flat buttered dish. Pour half the mixture over this and add another layer of cake. Cover with last half of mixture. Chill for several hours, or freeze. Serve with whipped cream.

RASPBERRY DESSERT

Coleta Haberman	Francis Haberman
3418 Meadow Lark	Council 862
Great Bend, Ks.	Member

3 boxes raspberry jello
1/4 c. margarine
1 c. sugar
2 eggs
1 c. crushed pineapple
1 c. nuts

Dissolve 2 boxes of jello as suggested on box. Cool. Cook margarine, sugar, eggs, pineapple. Add nuts. Line 9x13 inch pan with vanilla wafers. Spread cooked mixture. Add layer of vanilla wafers. Cover with slightly thickened jello. Dissolve last box of jello. When beginning to thicken, beat in a package of Dream Whip, prepared as directed. Spread on top. (Orange jello and Mandarin oranges may be used as a substitute.)

PLAIN VANILLA ICE CREAM

Mrs. Leonard Penning	Leonard Penning
Route 1	Council 818
Atchison, Ks.	Member

4 beaten eggs
2 1/2 c. sugar
6 c. milk
4 c. light cream
2 Tbsp. vanilla
1/2 tsp. salt

Beat eggs until light, add sugar gradually, beating until mixture thickens. Add remaining ingredients, mix thoroughly. Freeze in ice cream freezer. Makes 1 gallon.

CHEESE CAKE DESSERT

Anna O'Donnell	Francis O'Donnell
Hartford, Ks.	Council 1486
	Grand Knight

Part I:

30 graham crackers
4 Tbsp. powdered sugar
1/4 lb. oleo

Roll crackers fine, add powdered sugar and oleo.

Part II:

1 pkg. lemon jello	1 c. hot water

Mix and chill to syrup stage.

Part III:

1 (8 oz.) pkg. Philadelphia cream cheese	2 tsp. vanilla 1 1/2 c. white sugar

Mix above with mixer. Whip 1 large can Carnation milk, chilled, add Part III and mix. Then add Part II and mix well with mixer. Press about 3/4 of crumb mixture in pan, about 10x14 inch size. Pour mixture on crumbs and top with remaining crumbs. Refrigerate overnight.

TWENTY-FOUR HOUR DESSERT SALAD

Gertrude M. Raple	Joe F. Raple
Route 1	Council 2217
Mt. Hope, Ks.	Member

2 c. cooked chilled rice	1 lb. can fruit cocktail, drained
11 oz. can Mandarin oranges, drained	1 lb. 4 1/2 oz. can pineapple chunks, drained
3 1/2 oz. pkg. flaked coconut	6 1/4 oz. pkg. miniature marshmallows
1 c. commercial sour cream	

Day before serving, combine rice, fruit cocktail, oranges, pineapple chunks, coconut, marshmallows and sour cream. Cover and refrigerate, tossing occasionally. Makes 8-10 servings. For a variation, add 1/2 cup diced dates.

CREAM PUFFS

Christine Bouska	Frank J. Bouska
Route 1	Council 1924
Wilson, Ks.	Grand Knight

4 eggs	1/2 c. butter or margarine
1 c. boiling water	1/2 tsp. salt
1 c. flour	

CREAM PUFFS (Continued)

Combine butter, salt and water. Heat to boiling. Sift flour and measure. Add to boiling mixture and beat vigorously until mixture leaves sides of saucepan and does not cling to spoon. Cool slightly. Add unbeaten eggs, 1 at a time, beating thoroughly after each addition. Continue beating until a thick dough is formed. Drop by tablespoonfuls onto greased sheet, about 2 inches apart. Bake at 350° for 30 minutes or until done. When cool, cut a slit in the side of each and fill with either lemon or chocolate pudding, ice cream or cherry filling topped with whipped cream, or sprinkled with powdered sugar.

LAVENDAR LUSH

Rosemary Winter
Mt. Hope, Ks.

Francis J. Winter
Council 2217, Andale
Former District Deputy

- 1 1/2 c. miniature marshmallows
- 1 can cherry pie filling
- 1 can Eagle Brand sweetened condensed milk
- 1 (16 oz.) can drained crushed pineapple
- 3 Tbsp. lemon juice
- 1 (10 oz.) carton Cool Whip, thawed

Mix all ingredients well and chill several hours before serving.

DESSERT

Hazel Doyle
Red Cloud, Ne.

Charles Doyle
Esbon Council 1148
Past Grand Knight

Grease a 9x13 inch pan. Pour in 1 (29 ounce) can sliced peaches. Reserve 1/3 of juice. Sprinkle on top of this a butter brickle cake mix. Melt 1 cube oleo and pour evenly on top of mix. Bake at 325° for 35 minutes. Serve with whipped cream or vanilla ice cream.

PUMPKIN CAKE ROLL

Mona Beller	Raymond Beller
2605 M St.	Council 2609
Belleville, Ks.	District Deputy #16

Beat 3 eggs on high speed of mixer for 5 minutes, gradually beat in 1 cup granulated sugar. Stir in:

2/3 c. pumpkin
1 tsp. lemon juice

Stir together:

3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt

Fold into pumpkin. Spread in greased and floured 15x10x1 inch pan. Top with 1 cup finely chopped walnuts. Bake at 375° for 15 minutes. Turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together, cool. Unroll. For filling, combine:

1 c. powdered sugar
2 (3 oz.) pkg. cream cheese
4 Tbsp. butter or margarine
1/2 tsp. vanilla

Beat smooth. Spread over cake, roll. Chill. Makes 8 servings.

"INSTANT" DESSERT

Judy A. Steiger	Stephen C. Steiger
407 N. Ohio	Council 991
Coffeyville, Ks.	Treasurer

1 (8 oz.) can fruit cocktail, drained
1 (8 oz.) can crushed pineapple, drained
1 (3 3/4 oz.) box pistachio instant pudding
1 packet Dream Whip, prepared as directed, or 1 small tub Cool Whip

Stir fruit cocktail, crushed pineapple into pudding. Fold in prepared topping. Chill, if time permits. Serve. Serves 4. (For larger batch, use larger cans of fruit and larger amount of topping.)

BLUEBERRY PIZZA (Dessert)

Mary C. Horinek
365 1st St.
Phillipsburg, Ks.

Ronald L. Horinek
Council 6660
Secretary

Crust:

1/2 c. butter
1 c. flour
1/4 c. powdered sugar

Cut with pastry blender until well mixed. Pat onto well buttered pizza pan. Bake at 325° until golden brown. Cool.

Filling: Beat together -

1 c. powdered sugar
8 oz. cream cheese
9 oz. carton Cool Whip

Spread over cooled crust to within 1/2 inch of side. Save 1-2 tablespoons for garnish.

Topping:

1 can blueberry pie filling
2 Tbsp. sugar
A little lemon juice
Dash of salt and cinnamon

Mix sugar, lemon juice, salt and cinnamon into pie filling. Spread over filling to within 1/2 inch of side. Save 1/2 teaspoon for garnish. In center, place 1-2 tablespoons white filling, then 1/2 teaspoon of topping. Refrigerate. If desired, you may substitute a can of cherry pie filling. Add to it 2 tablespoons sugar, dash of salt and cinnamon and 1/2 teaspoon almond flavoring. This recipe has won 2 prizes for me; but most important, my family loves it.

GRANDMOTHER'S CHERRY COBBLER

Katherine Issinghoff (daughter)
910 S. Washington
Liberal, Ks.

Joseph J. Issinghoff
Council 3381
District Deptuy #40

1 c. sifted flour
2 tsp. baking powder
1/8 tsp. salt
1/4 c. butter
1 c. sugar
1/2 c. milk
1 can sour pitted red cherries

GRANDMOTHER'S CHERRY COBBLER (Continued)

Sift flour, baking powder, salt. Cream butter and 1/2 cup sugar until fluffy. Add dry ingredients alternately with milk, beating until smooth. Pour batter into greased 8 inch square baking dish and put drained cherries on top. Sprinkle with 1/2 cup sugar. Pour 1 cup cherry juice over all and bake at 375° for 45 minutes. As cobbler bakes, the crust will come to the top. Serve warm with cream.

BANANA SPLIT

Elaine Pfannenstiel	Dennis J. Pfannenstiel
522 E. 18th St.	Council 6984
Hays, Ks.	Financial Secretary

1 c. flour	1/2 c. softened margarine
1/2 c. crushed nuts	

Mix above ingredients together and press into 9x13 inch pan. Bake at 350° for 15 minutes. Cool. Mix together and whip until creamy:

2 eggs	1/2 c. margarine
2 c. powdered sugar	

Spread over first layer and refrigerate for 20 minutes. Drain 1 large can crushed pineapple and spread over second layer. Slice 4 or 5 bananas over pineapple. Drain 2 packages frozen strawberries and spread over bananas. Spread large container of Cool Whip over top. Refrigerate.

OZARK PUDDING

Phyllis Sieve	Albert Sieve
Valley Falls, Ks.	Council 6671
	Member

1 egg	3/4 c. sugar
1/4 c. all-purpose flour	1 1/4 tsp. baking powder
1/2 tsp. salt	1/2 c. chopped nuts
1/2 c. chopped apple	1 tsp. vanilla extract

Beat together egg and sugar until thoroughly blended and smooth. Blend flour, baking powder and salt. Mix into egg-sugar mixture. Stir in chopped nuts, apple and vanilla. Turn

OZARK PUDDING (Continued)

into greased 8 inch pie pan. Bake at 350° for about 35 minutes. Serve warm or cold with whipped cream or ice cream. Serves 6.

LEMON BISQUE

Mary C. Garrett
5228 Cody
Shawnee, Ks.

Charles F. Garrett
Council 2332
State Deputy

1 pkg. (small) lemon jello
1/2 c. sugar
1 c. crushed vanilla wafers
1/2 pt. whipping cream
1 lemon, juice and rind
Pinch of salt

Prepare jello according to package directions. Chill until slightly jellied. Then whip with beater until fluffy. Whip cream and add sugar and lemon juice and grated rind (add more juice to taste). Add salt. Combine cream mixture and jello. Pour into dish, approximately 9x12x2 inches, lined with vanilla wafers. Top with additional crushed wafers and chill.

RHUBARB TORTE

Rosette Tuzicka
1605 Court St.
Scott City, Ks.

George Tuzicka
Council 5212
Member

1 c. sugar
3 Tbsp. cornstarch
4 c. sliced rhubarb
1/2 c. water
Few drops red food coloring
1 recipe graham cracker crust
1/2 c. whipping cream
1 1/2 c. tiny marshmallows
1 (3 1/4 or 3 5/8 oz.) pkg. instant vanilla pudding mix

Combine sugar and cornstarch, stir in rhubarb and water. Cook and stir until thickened. Reduce heat, cook 2-3 minutes. Add food coloring. Spread on cooled graham cracker crust. Cool. Whip cream, fold in marshmallows. Spoon on rhubarb mixture. Prepare pudding according to package directions, spread over all. Sprinkle with reserved crumbs. Chill. Makes 9 servings. To make graham cracker crust, combine -

1 c. graham cracker crust crumbs
2 Tbsp. sugar
4 Tbsp. melted butter or margarine

Reserve 2 tablespoons. Pat remainder in 9x9x2 inch pan. Bake at 350° for 10 minutes.

CHERRY MASH CANDY

Delores Legleiter
508 E. 12th St.
LaCrosse, Ks.

Alvin Legleiter
Council 2970
State Secretary

2 c. sugar
12 large marshmallows
1 (6 oz.) pkg. cherry chips
3/4 c. crunchy peanut butter
1 pkg. salted crushed nuts
2/3 c. evaporated milk
1/2 c. margarine
1 (12 oz.) pkg. chocolate chips
1 tsp. vanilla
Dash of salt

Combine sugar, salt, milk, marshmallows and margarine in saucepan over medium heat. Boil 5 minutes. Remove from heat. Add cherry chips and vanilla. Pour into 9x13 inch buttered pan. Melt chocolate chips in double boiler. Add peanut butter and crushed peanuts. Spread over cherry mixture and chill.

CHERRY CRUNCH

Mrs. Dona Roy
Damar, Ks.

Dona Roy
Council 2365
Member

1 (16 oz.) can crushed pineapple
1 (16 oz.) can pie cherries
1/2 c. chopped nuts
1 box white cake mix
1/4 lb. margarine

Take a 9x12 inch cake pan, put pineapple on bottom of pan. Then can cherries on top of pineapple. Then spread the box of white cake mix over the cherries and pineapple; even it up, do not mix. Then take the margarine and slice into thin slices and lay over the top of cake mix. Spread walnuts on top of this. Bake in 350° oven for 45 or 60 minutes.

BLUEBERRY DESSERT

Anita Nilges
Box 313
Richmond, Ks.

Lynn Nilges
Council 2680
Recorder

Crust:

2 c. flour
1 c. pecans
1/2 c. brown sugar
1 c. oleo

BLUEBERRY DESSERT (Continued)

Mix until crumbly. Put in 9x13 inch pan. Bake at 350° until brown. Crumble into small pieces, saving 1 cup for topping.

Filling:

1 (8 oz.) and 1 (3 oz.) cream cheese
1 c. powdered sugar

Whip until fluffy, then mix together:

1 large carton Cool Whip
1 tsp. vanilla

Then mix with cream cheese mixture. Pour over crust. Put large can blueberry pie filling on top of cream cheese mixture, then remaining crumbs.

FOUR LAYER CHOCOLATE DESSERT

Irene Wittman
Route 1
Garnett, Ks.

Raymond Wittman
Council 1368
Deputy Grand Knight

1 c. flour
1/2 c. soft oleo
1/2 c. chopped pecans
8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip
2 pkg. instant chocolate pudding
3 c. milk
1 tsp. vanilla
1 carton Cool Whip

Combine flour, oleo and pecans thoroughly and press into 9x13 inch pan. Bake 15 minutes and then cool. Mix together cream cheese, 1 cup powdered sugar and 1 cup Cool Whip. Spread carefully over baked crust. Let this cool. Mix instant chocolate pudding and milk and vanilla together. Beat until thick. Pour over second layer. Top with Cool Whip.

HEAVENLY RICE PUDDING

Wilma Braun
604 E. 16th St.
Hays, Ks.

Gerald Braun
Council 4166
Member

1/2 c. raw white rice
1 (8 3/4 oz.) can pineapple tidbits
1 c. miniature marshmallows
10 maraschino cherries, halved
1 (2 1/8 oz.) pkg. whipped topping mix
1/2 c. cold milk
1/2 tsp. vanilla
2 Tbsp. maraschino cherry juice

1. Cook rice as package directs for softer rice. Refrigerate until well chilled. 2. Drain pineapple, reserving syrup. Combine chilled rice, drained pineapple, marshmallows and cherries. Stir until well combined. 3. Refrigerate, covered, overnight, along with pineapple syrup. 4. Next day, prepare whipped topping mix with milk and vanilla as directed. 5. Stir reserved pineapple syrup and cherry juice into rice mixture. Fold in whipped topping just until combined. 6. Refrigerate about 1 hour before serving. Makes 8 servings.

DATE NUT PUDDING

Barbara Rosner
1220 N. Wood Ave.
Wichita, Ks.

Tom Rosner
Council 4118
Member

2 eggs, separated
1 c. sugar
1/4 c. flour
1 tsp. baking powder
3 Tbsp. milk
1 c. chopped dates
1 c. chopped nuts
Dash of salt

Cream egg yolks and sugar. Add flour, baking powder and salt alternately with milk. Add chopped dates and nuts. Fold in beaten egg whites. Put in greased and floured 13x9x2 inch pan. Bake 35 minutes at 350°. Serve with favorite rum sauce or whipped cream.

APPLE PUDDING (Delich.)

Berniece Worthington
302 Indiana
Wichita, Ks.

Harold L. Worthington
Council 691
Former State Fraternal Chm.

Mix with spoon so apples don't mash:

2 c. diced apples
1 beaten egg
1 c. sugar

Mix separately:

1 c. flour
1 tsp. soda
1/2 c. nuts
1 1/2 tsp. cinnamon
Dash of salt

Mix 2 batches together (as little stirring as possible) and pour into ungreased square pan. Bake 40 minutes at 350°.

Topping:

1/2 c. oleo
1/2 c. brown sugar
1/2 c. white sugar
2 Tbsp. cornstarch
1 tsp. vanilla
1 c. water

Cook, stirring, until mixture is clear. Pour hot over pudding while pudding also is hot. Cut in squares.

TASTY DESSERT

Mrs. Albert Hlaus
Wilson, Ks.

Albert Hlaus
Council 1924
Treasurer

1 (No. 2) can cherry pie mix
1 can Eagle Brand milk
1 c. miniature marshmallows
1/2 c. nuts
1 (15 oz.) can pineapple tidbits and juice
1 (9 oz.) pkg. Cool Whip

Mix all together and chill.

FOUR LAYER PARTY DESSERT

Cindy Unrein
1012 Kingsley
Scott City, Ks.

Marvin Unrein
Council 5212
Past Grand Knight

- 1 c. flour
- 1 stick oleo
- 1 c. pecans, chopped
- 1 (8 oz.) cream cheese, softened
- 1 c. powdered sugar
- 1 large tub Cool Whip
- 1 vanilla instant pudding
- 1 chocolate instant pudding
- 3 c. cold milk

Melt oleo and combine with flour and nuts, mix until crumbly. Pat into 9x13 inch pan, firmly. Bake 20 minutes at 350°. Cool at least 2 1/2 hours. Beat cream cheese and powdered sugar with electric mixer until light and fluffy. Fold in 1/2 tub of Cool Whip. Spread over crust. For third layer, prepare instant chocolate and vanilla pudding with milk. Pour over cream mixture. Top with remainder of Cool Whip and sprinkle with nuts. Refrigerate at least 4 hours before serving.

CHERRY DESSERT

Mrs. Albert Hlaus
Wilson, Ks.

Albert Hlaus
Council 1924
Treasurer

- 1 (8 oz.) pkg. cream cheese
- 2 c. powdered sugar

Blend until creamy. Add 2 cups whipped cream. Add 1/4 cup sugar and red cake coloring to 2 cans cherry pie mix. Line a 9x13 inch pan with graham cracker crumbs. Pour cherry mixture over the crumbs, then cover with cream mixture.

APPLE-WALNUT COBBLER

Norma Klaus
Schoenchen, Ks.

Duane Klaus
Council 4166
Member

- 1/2 c. sugar
- 1/2 tsp. cinnamon
- 3/4 c. walnuts
- 4 c. sliced apples
- 1 egg
- 1/3 c. butter
- 1 c. flour
- 1 c. flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1/2 c. evaporated milk

APPLE-WALNUT COBBLER (Continued)

Mix 1/2 cup sugar, cinnamon and 1/2 of walnuts. Place apples in bottom of greased baking dish. Sprinkle with the cinnamon mixture. Sift together dry ingredients. Combine milk, egg and butter, add dry ingredients all at once and mix until smooth. Pour over apples, sprinkle with remaining walnuts. Bake at 325° for 55 minutes.

STRAWBERRY PUDDING

Marilyn Stuhlsatz
714 N. Kokomo
Derby, Ks.

W. J. Bill Stuhlsatz
Council 4458
State Program Director

1 small pkg. strawberry jello
1 pt. vanilla ice cream
1 (10 oz.) pkg. frozen strawberries
1 pkg. vanilla wafers

Line oblong cake pan with crushed vanilla wafers. Melt ice cream and strawberries, place in pan. Mix jello as directed on package and pour gently over ice cream and strawberries. Freeze at least 2 hours before serving.

DESSERT

Antoinette Sramek
303 Garfield
Atwood, Ks.

Anton F. Sramek
Council 3033
Former Treasurer, Trustee

1 c. flour
1 stick margarine
1/3 c. nuts, cut fine

Mix and press in bottom of 9x13 inch pan. Bake 20 minutes at 350°. Let cool.

Second Layer:

8 oz. pkg. Philadelphia cream cheese
1 c. powdered sugar
1 c. Cool Whip

Cream the cheese and powdered sugar, fold in Cool Whip. Put over first layer.

Third Layer: Whip -

2 1/2 c. cold milk	2 pkg. instant butterscotch pudding

Fourth Layer: Spread 2 cups Cool Whip on top. Sprinkle with chopped nuts. Let set 12 hours.

PUMPKIN PIE SQUARES

Joyce Haberman
Route 4
Great Bend, Ks.

John L. Haberman
Council 2100
Grand Knight

1 c. flour	1/2 c. quick rolled oats
1/2 c. butter	1/2 c. brown sugar, packed

Combine and mix until crumbly, using a mixer. Press in 13x9x2 inch pan. Bake at 350° for 15 minutes.

1 (16 oz.) can pumpkin	1 (13 1/2 oz.) can evaporated milk
2 eggs	3/4 c. sugar
1/2 tsp. salt	1 tsp. cinnamon
1/2 tsp. ginger	1/4 tsp. cloves

Combine and beat well. Pour into crust and bake for 20 minutes at 350°.

1/2 c. chopped pecans	2 Tbsp. butter
1/2 c. brown sugar, packed	

Combine and sprinkle over filling and bake 15-20 minutes at 350°. Cool and cut into squares.

CHOCOLATE DESSERT

Shirley J. Marstall
108 E. Lasley
St. Marys, Ks.

Norman F. Marstall
Council 657
Past Grand Knight

2 German's sweet chocolate bars
2 Tbsp. water

Melt and cool. Add:

4 beaten egg yolks
4 Tbsp. powdered sugar
Dash of salt and vanilla

Beat 4 egg whites stiff. Prepare 1 package of Dream Whip. Add Dream Whip to chocolate mixture, then fold in egg whites. Tear into pieces 1 round Angel Food cake and place in 9x13 inch pan. Pour entire chocolate mixture over the broken pieces. Chill.

COOL WHIP ICE CREAM

Marie Letourneau
Aurora, Ks.

Norbert Letourneau
Council 2114
Director of Activities

6 c. milk
1 pt. half and half
4 eggs, beaten
Vanilla to taste
2 1/4 c. sugar
Pinch of salt
1 large container Cool Whip

Mix all together. Pour in freezer can and freeze as usual. More milk can be added to freezer can if needed.

GRAHAM CRACKER LOAF

Elvita Beran
R #1
Claflin, Ks.

Gerald Beran
Council 2630
Member

1 lb. marshmallows
1 c. milk
1 c. cream, whipped
1 (No. 2) can crushed pineapple
1/2 lb. graham crackers
1 envelope Knox gelatine

Melt marshmallows in milk in top of double boiler, stirring all the time. Let cool. Add gelatine when cool. Add whipped cream and pineapple. Line bottom of 9x13 inch pan with crushed

GRAHAM CRACKER LOAF (Continued)

graham crackers. Sprinkle some on top. May be garnished with cherries.

CHERRY COBBLER

Lenora Miller
8014 Willowbrook Rd.
Wichita, Ks.

G. William Miller
Council 691
State Publicity Chairman

2 c. cherries, drained
3/4 c. sugar
3 Tbsp. flour
2/3 c. cherry juice
1 c. sifted flour
1 tsp. baking powder
2 Tbsp. sugar
1/4 tsp. salt
3 Tbsp. shortening
1/3 c. milk

Combine cherries, juice, 3/4 cup sugar and 3 tablespoons flour in baking dish. Heat in oven, stirring occasionally. Sift 1 cup flour once, measure and add 2 tablespoons sugar, baking powder, salt and sift 3 times. Cut in shortening. Gradually add milk until a soft dough is formed. Roll 1/3 inch thick on floured board. Place on top of hot cherry mixture and bake in hot oven at 375°-400° for 30 minutes. Serves 8.

APPLE TORTE

Charlotte Merritt
500 Kennebec St.
Burlington, Ks.

Maurice E. Merritt
Council 6055
Past Grand Knight

3 c. chopped apples with peelings
1 Tbsp. flour
1/2 tsp. cinnamon
1 c. white sugar
1/4 tsp. salt

Mix all together and pour into 9x13x2 inch pan that has been greased on bottom and sides. Mix the following and pour over top of first mixture:

1/2 c. oats (uncooked Quaker quick oats)
1/4 c. butter or oleo
1/3 tsp. baking soda
1/2 c. brown sugar
1/2 c. flour

Bake 1 hour at 325°. Serve hot or cold with Cool Whip or spoonful of ice cream.

PEACH-CHERRY ICE CREAM

Jacqueline D. Koester
Route 1
Piqua, Ks.

Donald R. Koester
Council 2289
District Deputy #8

1/2 c. sugar
4 c. light cream
2 lb. fully ripe peaches,
  peeled and mashed (3 c.)
1 c. dark sweet cherries,
  pitted and chopped
1 1/2 tsp. unflavored gelatin
1 beaten egg
3/4 c. sugar
2 tsp. vanilla
1/4 tsp. ground mace
Dash of salt

In saucepan, combine 1/2 cup sugar and gelatin, stir in 2 cups of the cream. Stir over low heat until gelatin dissolves. Slowly stir a small amount of the hot mixture into egg, return all to saucepan. Cook and stir until slightly thickened, about 1 minute. Remove from heat. Chill thoroughly. Combine peaches and 3/4 cup sugar, add with cherries, vanilla, mace, salt and remaining 2 cups of cream to chilled mixture. Pour into 4 quart ice cream freezer container. Freeze according to freezer manufacturer's directions. Ripen before serving. Makes about 2 1/2 quarts.

PUMPKIN PIE DESSERT

Ginny Faltermeier
1132 Denmark
Wichita, Ks.

John Faltermeier
Council 4118
Member

1 pkg. yellow cake mix
3 c. (1 lb. 14 oz.) pumpkin
  pie mix
2 eggs
2/3 c. milk
1/4 c. margarine
1/2 c. margarine, melted
1 egg
1/4 c. sugar
1 tsp. cinnamon

(If plain pumpkin is used, add 2 1/2 teaspoons pumpkin pie spice and 1/2 cup brown sugar.) Grease bottom of 13x9 inch pan only. Reserve 1 cup cake mix for topping. Combine remaining cake mix, 1/2 cup melted margarine and 1 egg. Press into bottom of pan. Prepare filling by combining can of pumpkin pie mix, 2 eggs, 2/3 cup milk until smooth. Pour over crust. Mix 1 cup reserved cake mix, 1/4 cup sugar, 1 teaspoon cinnamon together. Cut in 1/4 cup margarine to make topping. Sprinkle over filling. Bake at 350° for 45-50 minutes or until done.

CHOCOLATE LAYER PIE

Esther M. Dreher
1317 Eisenhower
Hays, Ks.

Victor N. Dreher
Council 6984
Former District Deputy

1 c. flour
1 stick oleo, melted
1 c. chopped nuts

Mix together and press into bottom of 8x12 inch pan. Bake at 350° for 20 minutes. Let cool. Mix:

1 c. powdered sugar
1 c. Cool Whip
1 (8 oz.) pkg. cream cheese

Spread over crust for first layer. Mix:

2 (4 1/2 oz.) pkg. instant Jell-O chocolate pudding
2 c. milk

Beat until thick. Spread over first layer to form second layer. Spread rest of Cool Whip (9 ounce size) over top for third layer. Sprinkle a few nuts and grated Hershey bar over top. Keep refrigerated.

SWEDISH BUTTER CRUNCH BALLS

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

Mix together:
1 stick margarine
2 c. crunchy peanut butter
1 lb. box powdered sugar
3 c. crushed Wheaties

Melt in double boiler:
1 (8 oz.) Hershey bar
1/3 of 1 bar paraffin wax
1 (6 oz.) pkg. chocolate chips

Roll cookie dough (first mixture) into balls. Dip each ball into warm chocolate mixture and drain on waxed paper. Makes 7 dozen.

LEMON SQUARES

Mrs. Ray Hampel	Ray Hampel
502 S. Millwood	Council 4118
Wichita, Ks.	Member

Combine:

2 c. flour	1/2 c. confectioners sugar

Grate rind of 1 lemon into mixture. Add 1 cup (2 sticks) butter or margarine, slightly softened. Cut shortening in thoroughly with pastry blender until mixture has fine texture. Press evenly into greased or Teflon lined jelly roll pan. Bake in 350° oven for 20 minutes. Meanwhile, combine:

4 eggs	1/2 tsp. salt
2 c. sugar	1/4 c. lemon juice
1 tsp. baking powder	

Beat well until thick and lemon colored. Spread evenly over the first layer and return to oven for 20-25 minutes. The topping will puff while baking then collapse while cooling. Be careful not to overbake. While still warm, sprinkle top lightly with confectioners sugar. Cut into squares while still warm, but do not remove from pan until thoroughly cooled. Makes about 4 dozen squares.

TURTLE COOKIES

Esther M. Dreher	Victor N. Dreher
1317 Eisenhower	Council 6984
Hays, Ks.	Former District Deputy

3/4 c. cocoa	2 tsp. vanilla
1 1/2 c. sugar	2 c. flour, sifted
4 eggs, beaten	1 Tbsp. baking powder
1 c. oleo	

Mix cocoa and sugar, cream in oleo. Add eggs and vanilla. Sift and add flour and baking powder. Drop by teaspoon on hot waffle iron. Bake 1 minute.

Frosting:

1/4 c. cocoa	1/2 c. water
1/2 c. brown sugar	1/2 c. oleo
3 c. powdered sugar	

TURTLE COOKIES (Continued)

Combine cocoa and brown sugar, water and oleo. Boil 3 minutes. Add powdered sugar. Spread on cooled cookies.

CHOCOLATE-NUT BARS

Jacqueline D. Koester
Route 1
Piqua, Ks.

Donald R. Koester
Council 2289
District Deputy #8

3/4 c. butter or margarine, softened
1/2 c. granulated sugar
2 c. all-purpose flour
3 eggs
1 tsp. vanilla
1 c. packed brown sugar
3 Tbsp. all-purpose flour
1 1/4 c. sifted powdered sugar
Boiling water

1/2 tsp. salt
1 (1 oz.) pkg. square unsweetened chocolate
1/2 c. chopped nuts
1 (6 oz.) pkg. semi-sweet chocolate pieces (1 c.)
1 Tbsp. butter or margarine
1 tsp. vanilla

Cream 3/4 cup butter, granulated sugar and 1/2 teaspoon salt. Stir in 2 cups flour. Pat into bottom of 13x9x2 inch baking pan. Bake at 350° until lightly browned, about 20 minutes. Beat eggs slightly, add 1 teaspoon vanilla. Gradually add brown sugar, beating just until blended. Add 3 tablespoons flour and 1/2 teaspoon salt. Stir in chocolate pieces and chopped nuts, spread over baked layer. Bake at 350° until golden brown, 20-25 minutes. In saucepan, melt unsweetened chocolate and 1 tablespoon butter over low heat, stirring constantly. Remove from heat, stir in powdered sugar and 1 teaspoon vanilla until crumbly. Add enough boiling water (about 2 tablespoons) to make of drizzling consistency. Drizzle over warm cookies. Cool, cut. Makes 3 dozen.

CHOCOLATE CHERRIES

Louise Solomon
9710 Birch Lane
Wichita, Ks.

Melvin Solomon
Council 4118
Past Grand Knight

2 c. unsifted flour
1 tsp. soda
1 tsp. baking soda
1 c. butter, softened
1 c. sugar

1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips
1/2 c. drained cherries
1/2 c. chopped nuts

CHOCOLATE CHERRIES (Continued)

Preheat oven to 375°. In small bowl, combine flour, salt and baking soda, set aside. In large bowl, combine butter and sugar, beat until creamy. Blend in vanilla extract. Blend in flour mixture. Stir in chips, nuts and cherries. Drop by rounded spoonful onto ungreased cookie sheet. Bake 10-12 minutes.

SPICY SQUARES (Cookies)

Bessie King	Edward J. King
Route 1	Council 2289
Piqua, Ks.	Former Advocate

Cook 1 cup raisins in 1 cup water until dry. While still hot, add:

1 tsp. cinnamon	1/4 tsp. allspice
1/4 tsp. cloves	1/2 tsp. nutmeg

Set aside while you cream together:

3/4 c. brown sugar	1/2 c. shortening
1/2 c. white sugar	1/4 tsp. salt
1 egg	

Then add:

2 c. flour	1 tsp. soda
3/4 tsp. baking powder	

Mix thoroughly. Add raisins, mix well. Form stiff dough into 8 balls. Place these on an 11x8 inch cookie sheet which has been greased. Press the dough out over entire sheet. Bake at 350° for 10 minutes or until brown. While still hot, ice with 3/4 cup powdered sugar mixed with 2 tablespoons hot milk. Mix in pan from raisin mixture. Yield: 32 squares.

CHOCOLATE CHIP BROWNIES

Linda Funk	John R. Funk
Route 3	Council 818
Atchison, Ks.	Past Grand Knight

- 3/4 c. flour
- 1/2 tsp. double acting baking powder
- 1/2 tsp. salt
- 2 envelopes unsweetened chocolate, premelted
- 1 c. granulated sugar
- 1/2 c. vegetable oil
- 2 eggs
- 1 pkg. chopped walnuts
- 1 (6 oz.) pkg. semi-sweet chocolate bits

Mix all ingredients together. Then add nuts and chips to the batter. Pour into 8 inch pan and bake at 350° for 30 minutes.

MONSTER COOKIES

Mrs. Sylvester Hageman	Sylvester Hageman
2638 N. Garland	Council 4118
Wichita, Ks.	Member

- 12 eggs
- 2 lb. brown sugar
- 4 c. white sugar
- 3 tsp. vanilla
- 3 tsp. white syrup
- 1 lb. chocolate chips
- 8 tsp. soda
- 1 lb. butter
- 3 lb. peanut butter
- 18 c. oatmeal
- 1 lb. M&M's

Combine ingredients in order listed, 1 at a time, in very large pan. Use ice cream scoop to place on cookie sheet. Bake at 350° for 10-12 minutes. Cool before removing from pan. Makes about 80.

GUMDROP COOKIES

Josephine Jimeson	Lloyd E. Jimeson
North First Street	Council 834
Hiawatha, Ks.	Past Grand Knight

- 1 c. butter or margarine, softened
- 1 c. granulated sugar
- 1/2 c. firmly packed brown sugar
- 1 egg
- 1 tsp. vanilla
- 1 1/2 c. sifted all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 3/4 c. quick oats, uncooked
- 1 c. chopped assorted gumdrops

Beat together butter, sugars, egg and vanilla until creamy. Mix and sift flour, baking powder and salt. Add to creamed mixture, blending well. Stir in oats and gumdrops. Drop by teaspoons onto ungreased cookie sheets. Bake at 375° for 10-12 minutes. Makes 4 dozen cookies.

COCONUT CRISP

Oleva Miller	Marcell Miller
(Deceased)	Council 1510
Norton, Ks.	Former Financial Secretary

1 c. shortening	1/4 tsp. salt
2 c. brown sugar	1/4 c. hot water, sour milk or buttermilk
2 eggs	1 tsp. vanilla
4 1/2 c. flour	2 c. coconut
1 1/2 tsp. baking powder	
1 tsp. soda	

Cream shortening, add sugar and cream thoroughly. Add beaten eggs. Add soda to water or milk and blend into creamed mixture. Add coconut and vanilla and mix well. Add dry ingredients, mix and chill. Form into balls and flatten with a fork. Place 1 inch apart and bake in hot oven at 400° for 12-15 minutes. Makes 5 dozen cookies.

PEANUT-RAISIN CRUNCH COOKIES

Mrs. Clem Engel	Clem Engel
Norton, Ks.	Council 1510
	Former Treasurer

1 c. raisins	1/4 tsp. salt
1/2 c. shortening	1/2 tsp. soda
1 c. brown sugar	1 1/4 c. oatmeal
1 egg	1/2 c. salted peanuts, chopped
1 c. flour	1/2 tsp. baking powder

Rinse raisins and drain. Cream shortening, sugar and egg until fluffy. Sift dry ingredients together, stir into creamed mixture. Add oatmeal, raisins and peanuts. Dry by spoonfuls on cookie sheet. Bake at 400° for 7 minutes.

RED VELVET CAKE

Joyce Sellens
Route 1
Russell, Ks.

Robert J. Sellens
Council 3034
Deputy Grand Knight

1/2 c. shortening
1 1/2 c. sugar
2 eggs (cream well)
4 bottles red coloring
2 Tbsp. cocoa
2 c. flour
1 c. buttermilk
1 Tbsp. vinegar
1 tsp. soda
1 tsp. vanilla

Mix together. Bake at 350° for 20-25 minutes.

CANDY CANE COOKIES

Elizabeth Ann Riedel
920 Walnut
Valley Falls, Ks.

Edward A. Riedel
Council 6671
District Deputy #2

1/2 c. butter or margarine,
  softened
1/2 c. shortening
1 c. confectioners sugar
1 egg
1 1/2 tsp. almond extract
1 tsp. salt
1/2 c. granulated sugar
1 tsp. vanilla
2 1/2 c. flour
1/2 tsp. red food color

Heat oven to 375°. Mix thoroughly the butter, shortening, confectioners sugar, egg, almond extract and vanilla and sugar. Blend in flour and salt. Divide dough in half and blend food color into 1 half. For each candy cane, shape 1 teaspoon of dough from each half into a 4 inch rope. Place ropes side by side and press together, lightly twist. Place on greased cookie sheet and curve top of each twist to form handle of cane. Bake 9 minutes or until light brown.

CHOCOLATE OATMEAL BROWNIES

Marsha Weishaar
Nortonville, Ks.

Robert E. Weishaar
Council 2093
Grand Knight

1 bag chocolate chips
1 c. shortening
2/3 c. brown sugar
2/3 c. granulated sugar
1/2 tsp. salt
1 tsp. cinnamon
2 c. oatmeal
1 c. flour
2 eggs
1 tsp. baking powder
1/2 tsp. nutmeg
Vanilla

CHOCOLATE OATMEAL BROWNIES (Continued)

Beat shortening, sugars, eggs and vanilla until light and fluffy. Blend in flour, baking powder, salt and spices. Stir in oats and half the chips. Spread in ungreased 9x13 inch pan. Sprinkle with remaining chips. Bake at 350° for 20-25 minutes. Cool and cut into bars.

BROWNIES

Carol McCormick
Blaine, Ks.

James McCormick
Council 2278
Deputy Grand Knight

2 pkg. chocolate pudding mix (not instant)
1 c. flour
4 eggs
Nuts (optional)
1 c. sugar
2/3 c. vegetable oil
1 tsp. vanilla

Combine pudding mix, sugar, flour, vegetable oil, eggs and vanilla. Put in 13x9 inch pan and bake at 350° for 30 minutes. You may sprinkle the top with powdered sugar after baked.

AMISH SUGAR COOKIES

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Member

1 c. granulated sugar
1 c. powdered sugar
1 c. margarine
1 c. cooking oil
2 eggs
4 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla

Combine sugar, margarine, cooking oil and beat well. Add eggs and beat again. Add remaining ingredients and mix well. Drop small balls on cookie sheet and flatten with fork. Bake at 375° for 10-12 minutes.

UNBAKED CATHEDRAL WINDOWS

Eleanor Newell	Adamore Newell
Damar, Ks.	(Deceased)
	Council 2365

1 (6 oz.) pkg. chocolate chips	2 Tbsp. butter or margarine
1 egg, beaten	1/2 c. nuts
3 c. colored miniature marshmallows	Flaked coconut

Melt chocolate chips and butter over low heat. Add egg and stir until smooth. Cool completely. Then add marshmallows and nuts, folding gently but thoroughly. Sprinkle coconut on sheet of waxed paper and form into rolls completely coated with coconut. Chill or freeze. Cut into 1/4 inch or 1/2 inch slices.

CORN FLAKE CRISPS

Ann Lamatsch	Clem Lamatsch
Route 1	Council 2630
Claflin, Ks.	Former State Warden

1/2 c. butter	1/2 tsp. salt
1/2 c. brown sugar	1/2 tsp. soda
1/2 c. granulated sugar	1/2 tsp. baking powder
1 egg	2 c. corn flakes
1 tsp. vanilla	1 1/4 c. flaked coconut
1 1/4 c. sifted all-purpose flour	1/2 c. chopped walnuts

Cream together butter and sugars, beat in egg and vanilla. Sift together flour, salt, soda and baking powder, stir into creamed mixture. Stir in corn flakes, coconut and nuts. Drop from teaspoon onto lightly greased baking sheet about 2 inches apart. Bake at 350° for 10-12 minutes or until lightly browned. Cool slightly before removing to cooling rack. Makes 4 dozen cookies.

BOURBON BALLS

Mrs. Vernon Herrman	Vernon Herrman
Hays, Ks.	Council 2340
	Member

- 2 Tbsp. cocoa
- 2 1/2 c. crushed vanilla wafers
- 2 Tbsp. light corn syrup
- 1 c. powdered sugar
- 1 c. chopped walnuts
- 1/3 c. bourbon

Sift together cocoa and powdered sugar. Mix sugar and cocoa with vanilla wafers and walnuts. Put syrup into bourbon and stir well and then add this to the dry mixture and form into balls the size of a plum. Roll in powdered sugar. There is no baking and they are better after they sit 1 day.

SOUR CREAM COOKIES

Rose Pfiefer	Robert Pfiefer
210 East 28th St.	Council 1325
Hays, Ks.	Member

- 1/2 c. shortening (use half butter)
- 1 1/2 c. brown sugar
- 2 beaten eggs
- 1 tsp. soda
- 1/2 tsp. salt
- 1 c. sour cream
- 1 tsp. vanilla
- 2 1/2 c. flour
- 1/2 tsp. baking powder

Cream shortening with sugar, add eggs. Add sifted dry ingredients alternately with sour cream. Add vanilla. Drop by teaspoon on cookie sheet. Bake 10-12 minutes at 400°.

Icing: Melt 4 tablespoons butter, browned. Add powdered sugar, vanilla and 1 tablespoon warm milk.

DANISH PASTRY APPLE BARS

Lydia Denning	George Denning
Norton, Ks.	Council 1510
	Past Grand Knight

Pastry:

- 2 1/2 c. flour
- 1 tsp. salt
- 1 egg yolk
- 1/2 c. margarine
- 1/2 c. shortening

DANISH PASTRY APPLE BARS (Continued)

Combine flour and salt, cut in shortening and margarine. Beat egg yolk in measuring cup, adding enough milk to make 2/3 cup liquid. Mix well and stir into flour. Roll half of dough into 12x12 inch rectangle. Fit into and up the sides of a 1x15x10 inch pan or jelly roll pan.

Filling:

1 c. corn flakes
8-10 apples, pared and sliced
1 c. sugar
3-4 tsp. milk
1 tsp. cinnamon
1 egg white
1 c. powdered sugar

Sprinkle corn flakes on dough. Top with apples. Combine sugar and cinnamon and sprinkle over apples. Roll remaining dough. Beat egg white frothy and brush on top of crust. Bake at 375° for 50 minutes. Combine powdered sugar and milk, drizzle over warm pastry. (Other fruits may be used.)

MOM'S ICEBOX COOKIES

Theresa Rettele
Baileyville, Ks.

William R. Rettele
Council 1769
Former District Deputy

1 c. brown sugar
1 c. white sugar
1 c. butter
3 eggs, beaten
1 tsp. vanilla
4 1/2 c. flour
1 tsp. soda, slightly heaped
1/4 tsp. salt
1 c. walnut meats, chopped
1 pkg. dates (small)

Cream sugar and butter, beaten eggs and vanilla. Add diced dates and nuts. Sift soda and salt with part of flour, add to first mixture. Add remaining flour gradually. Mixture will become stiff. Divide into 3 or 4 parts, put out on floured board and form into rolls. Wrap in foil and refrigerate. Can be frozen. Slice about 1/3 inch thick, put on very lightly greased pan and bake on middle rack at 350° for approximately 10 minutes or until very lightly browned. Especially good if eaten while still warm.

FOUR O'CLOCK TEA COOKIES

Clemence Polcyn
517 W. 2nd St.
Russell, Ks.

Florian Polcyn
(Deceased)
Council 2794

Mix:

1/2 lb. butter
4 Tbsp. sugar

Add 1 teaspoon vanilla. Mix and add:

2 c. flour
1 c. nuts, chopped well (pecans or almonds)

Shape dough into small pieces about the size of your little finger. Bake on ungreased pans in moderate oven for about 10 minutes. They don't brown much, if any, and burn easily. As soon as done, roll in plain or colored sugar.

BROWNIES

Marjory Osbourn
2811 Marlatt Ave.
Manhattan, Ks.

Kenneth W. Osbourn
Council 1832
State Activity Director

1 stick oleo
1/4 c. cocoa
1 c. water
1/2 c. salad oil

Boil for 2 minutes. While boiling, put into a bowl:

2 c. flour
2 c. sugar
1/2 tsp. salt

Pour over first mixture of flour and other dry ingredients and add:

1/2 c. buttermilk
2 beaten eggs

Add 1 teaspoon soda and pour into greased and floured pan and bake at 350°-400° for 15-20 minutes in 11x16 inch pan.

Frosting for Brownies: While brownies are baking, put into a pan -

1 stick oleo
1/4 c. cocoa
1/3 c. buttermilk

BROWNIES (Continued)

Boil for 2 minutes. Take off stove and add:

1 lb. powdered sugar	1 tsp. vanilla

Beat until smooth and add nuts if desired. Put on the brownies while the brownies and frosting are both hot.

APPLE CRISP

Gerianne Harrington
110 Sycamore
Valley Falls, Ks.

David Harrington
Council 6671
District #2 Warden

4 c. sliced apples	2 1/2 tsp. cinnamon
7 Tbsp. butter or margarine	1/2 c. water
3/4 c. flour	1 c. sugar

Preheat oven to 350°. Arrange sliced apples in 1 layer in baking dish. Pour water over apples. Sprinkle 1 teaspoon cinnamon over apples. Mix flour, sugar, butter or margarine and rest of cinnamon in mixing bowl until mixture is crumbly. Sprinkle over apples. Bake for 30 minutes or until apples are done when poked with a fork.

CHOCOLATE COVERED PEANUT BUTTER COOKIES

Viola Umscheid
St. George, Ks.

A. L. Umscheid
Council 902
50-Year Member

Melt 1/4 pound oleo, add 2 cups crunchy peanut butter. Blend together and have both butter and peanut butter warm. Add:

3 c. crushed Wheaties	3 1/2 c. sifted powdered sugar

Form into walnut sized balls and refrigerate several hours. Melt:

1 large Hershey bar (8 oz.)	1 c. chocolate chips

Add 1/3 bar melted paraffin. Dip balls in this and place on waxed paper. Makes about 50 cookies.

COCOA DROP COOKIES

Gertrude Kievlan
608 W. 27th St.
Lawrence, Ks.

Harold Kievlan
Council 1372
District Deputy #6

1/2 c. soft shortening
1 c. sugar
1 egg
3/4 c. buttermilk or sour milk

1 3/4 c. sifted flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. cocoa
1 c. chopped nuts

Mix thoroughly first 4 ingredients. Sift dry ingredients together, then stir into shortening mixture. Add nuts. Chill 1 hour. Drop by teaspoons onto ungreased cookie sheet. Bake 8-10 minutes in 400° oven.

NO-BAKE COOKIES

Theresa (Terri) Armstrong
Route 1
Wright, Ks.

Thomas Armstrong
Council 1862
Chancellor

2 c. white sugar
1/4 tsp. salt
1/4 c. cocoa
1/2 c. peanut butter, crunchy style

1 cube margarine
1/2 c. milk
3 1/4 c. quick cook oatmeal
1 tsp. vanilla

Mix butter or margarine, sugar, salt, milk and cocoa in large saucepan over medium heat. Bring to rolling boil. Boil about 2 minutes. Remove from heat and add peanut butter, vanilla and oatmeal. Mix together and drop by spoonful on waxed paper. Let set until solid.

PUMPKIN COOKIES

Linda Schoendaller
Chetalah Court, Lot 38
Hays, Ks.

Wendilin Schoendaller
Council 1325
Member

1 c. brown sugar
1 c. brown pumpkin
2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt

1 1/2 c. oil
1 tsp. vanilla
1 c. raisins
1 tsp. nutmeg
1 tsp. baking powder
1/2 c. nuts

PUMPKIN COOKIES (Continued)

Beat together sugar, pumpkin, oil and vanilla. Stir ingredients, add to above and stir until smooth. Mix raisins and nuts. Drop by teaspoon. Bake at 350° for 12 or 15 minutes.

BROWNIE MOUNDS

Barbara Huke	Joseph P. Huke
P.O. Box 294	Council 902
Westmoreland, Ks.	Member

- 3 1/3 c. flour
- 1/2 tsp. salt
- 1 1/2 c. sugar
- 2 eggs
- 2 tsp. vanilla
- 1 1/2 c. coarsely chopped nuts
- 1 tsp. baking powder
- 2/3 c. margarine or butter
- 2/3 c. light corn syrup
- 6 (10 oz.) sq. melted unsweetened chocolate

Sift together flour, baking powder and salt. Mix sugar and butter, add syrup and eggs. Stir in vanilla, chocolate and flour mix. Add nuts. Drop by tablespoon onto greased sheet. Bake at 350° for 10-12 minutes.

COOKIE WHILE YOU SLEEP

Silverine Reissig	LeRoy Reissig
225 W. 12th St.	(Deceased)
Russell, Ks.	Council 3034

- 2 egg whites
- 1 tsp. vanilla
- Pinch of salt
- 1/4 tsp. almond flavor
- 1/2 tsp. cream of tartar
- 1 c. pecans
- 2/3 c. sugar
- 1 c. chocolate chips

Preheat oven to 350°. Beat egg whites until foamy, add salt and cream of tartar. Continue beating until stiff. Gradually add sugar, vanilla and almond flavoring. Peaks should be shiny and stiff. Fold in nuts and chips. Drop by teaspoon on greased cookie sheet. Place in oven, turn off heat and leave oven closed until morning. Store in tight container.

LAZY SUGAR COOKIES

Mrs. William Baier
905 Hickory
Victoria, Ks.

William Baier
Former State Treasurer
Council 1867

There cookies live up to their name; they are easy to make.

1/2 c. butter or margarine
1/2 c. other shortening
1/2 c. sugar
1/2 c. powdered sugar
1 1/2 tsp. vanilla
1 egg
1/2 tsp. soda
1/2 tsp. cream of tartar
2 1/4 c. flour

Cream shortenings and sugar together. Add vanilla, egg, cream of tartar, soda and salt. Mix well. Add flour and mix in. Roll dough into balls. Flatten on cookie sheet with glass dipped in sugar. Bake in 350°-375° oven for 10-12 minutes. Increase above ingredients for a large number of cookies.

NO-ROLL SUGAR COOKIES

Margaret E. McCormick
Blaine, Ks.

Leo H. McCormick
Council 2278
Former District Deputy

1 c. butter
2 eggs
3 c. sifted flour
1 tsp. soda
Sugar and water
2 c. sugar
1 tsp. vanilla
1 tsp. cream of tartar
1 tsp. salt

Cream butter, sugar until light and fluffy. Beat in eggs, 1 at a time, and vanilla. Sift together flour, cream of tartar, soda and salt. Blend into creamed mixture. Chill 1 or 2 hours. Form dough into balls, using 1 tablespoon for each ball. Dip in sugar. Sprinkle each ball lightly with 2 or 3 drops of water. Bake in 350° oven for about 20 minutes.

GRAHAM CRACKER COOKIES

Velma Osborn
2621 Marion Ave.
Manhattan, Ks.

1 cube oleo
1/4 c. milk
1 c. sugar
1 beaten egg

Put on to boil, just enough to cook. Then add:

1 c. nuts
1 c. coconut

Place layer of graham crackers on ungreased 9x13 inch pan and spread above mixture on. Then top with another layer of graham crackers.

Frosting:

6 Tbsp. oleo
2 c. powdered sugar
1 tsp. vanilla
Enough milk to soften

Spread over top of crackers. Refrigerate and when set, cut into bars.

BUTTERSCOTCH OATMEAL COOKIES

Alexia Ebert
Route 1, Box
St. George, Ks.

A. C. Ebert
Council 902
Past Grand Knight

1 1/2 c. flour
1 tsp. soda
1 c. shortening
3/4 c. brown sugar
3/4 c. white sugar
1 Tbsp. hot water
1 (6 oz.) pkg. butterscotch chips
2 c. quick oatmeal
1 tsp. vanilla
1/2 c. nuts, chopped
2 eggs, beaten

Cream shortening and sugars well. Add beaten eggs, then hot water and vanilla. Add sifted flour mixed with soda. Last, add chopped nuts, oatmeal and butterscotch chips. Mix well. Drop by rounded teaspoon onto cookie sheet and bake at 375° for 10-12 minutes.

CRUNCHY BARS

Agnes Palkowitsh
1213 Elizabeth
Scott City, Ks.

Frank Palkowitsh
Council 5212
(Deceased)

1 c. sugar
1 c. cream (or canned milk)
1 c. light corn syrup
2 c. Rice Krispies
5 c. corn flakes
2 c. salted peanuts

Cook and stir sugar, cream and syrup to soft ball stage (sticks easily). Remove from heat and pour at once over cereals and peanuts. Mix thoroughly. Pack into well buttered 9x12 inch pan. When cool, cut into squares or bars.

COOKIE CAKE

Pat Lechtenberg
2103 Barker
Lawrence, Ks.

Mike Lechtenberg
Council 1372
Member

Sift together and set aside:

2 c. flour
2 c. sugar
1/2 tsp. salt

Boil and set aside to cool:

2 sticks margarine
1 c. water
3 heaping Tbsp. cocoa

Mix together:

2 eggs
1 tsp. soda
1/2 c. buttermilk
1 tsp. vanilla

Mix all ingredients together. Pour into greased and floured cookie sheet, approximately 12x16 inches, with 1 inch sides. Bake at 350° for 20 minutes. During last 5 minutes of baking time, make frosting. Heat together and mix well:

1 stick margarine
1/3 c. cream
3 Tbsp. cocoa
1 lb. powdered sugar
1/2 c. chopped nuts

Remove from heat and add 1 teaspoon vanilla. Pour on hot cake.

RAISIN COOKIES

Frances Hubka
Route 1, Box 70
Wilson, Ks.

Winslow Hubka
Council 1924
Advocate

1 c. brown sugar	3 Tbsp. sour milk
1 c. raisins	1/2 c. butter or lard
1/2 Tbsp. each soda, nutmeg and cinnamon	1 egg
	1 3/4 c. flour

Always mix the soda into the sour milk. Drop by teaspoon on greased pan, about 1 inch apart. Bake in moderate oven.

BUTTERSCOTCH DESSERT

Elenora Moeder
Route 1
LaCrosse, Ks.

Thomas Moeder
Council 2340
Former District Deputy

1 c. flour	1 stick oleo
2 tsp. sugar	1/2 c. chopped nuts

Mix above ingredients and press into 9x12 inch baking dish. Bake at 350° for 15 minutes. Cool. Mix together and spread over first mixture:

1 (8 oz.) pkg. cream cheese	1 large Cool Whip
1 c. powdered sugar	

Mix:

3 c. milk	2 pkg. instant butterscotch pudding

Spread over second mixture. Spread small (4 ounce) Cool Whip over pudding and top with nuts.

TENDER CRISP COOKIES

Margaret T. Schreiber
Box 193
Olmitz, Ks.

Fred L. Schreiber
Council 2100
Former District Deputy

1/2 c. butter
1/2 c. shortening
1/2 c. white sugar
1/2 c. powdered sugar

Cream above ingredients well. Add:

1 egg, beaten
1 tsp. vanilla

Sift together:

2 1/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cream of tartar

Mix all together and roll into balls, flatten with a glass dipped in sugar. Bake at 375° for 10-12 minutes or until lightly browned.

PEANUT BUTTER CLUSTERS COOKIES

Betty Mae Axman
Olmitz, Ks.

Jerome Axman
Council 2100
Member

2 c. sugar
1 c. corn syrup
6 c. corn flakes
1 c. peanut butter
4 tsp. butter

Combine sugar and syrup, bring to a boil. Remove from heat. Stir in peanut butter. Pour over corn flakes. Mix and drop by teaspoonfuls on waxed paper. Makes 48 pieces.

CRANBERRY OATMEAL SQUARES

Mary Schmittzehe
Cape Girardeau, Mo.

Hilary F. Schmittzehe
Supreme Director

1 1/2 c. sifted all-purpose flour
1/8 tsp. salt
1 c. firmly packed brown sugar
1 lb. can whole berry cranberry sauce
1/2 c. crushed pineapple, drained
1/4 tsp. baking soda
1 1/2 c. rolled oats
3/4 c. butter or margarine
1/4 tsp. vanilla

CRANBERRY OATMEAL SQUARES (Continued)

Sift flour, soda and salt together. Combine with oats and sugar. Using pastry blender or 2 knives, cut in butter until mixture is crumbly. Press half of the mixture firmly in bottom of greased 11 x 7 x 1 1/2 inch pan. Combine cranberry sauce, pineapple and vanilla. Pour over crust. Spread evenly. Sprinkle with remaining mixture. Bake in 400° oven until light brown, about 25 minutes. Let cool, cut into bars. Makes about 33 bars.

HOLIDAY PECAN CRISP

Mary Haberman	Leonard Haberman
Route 1, Box 71	Council 2100
Olmitz, Ks.	Past Grand Knight

- 1/2 c. butter
- 1/2 c. sugar
- 1/4 tsp. salt
- 2 egg yolks
- 1/2 tsp. vanilla
- 1/4 c. finely chopped pecans
- 1 c. sifted flour
- Colored sugar
- 1 egg white
- 1 tsp. water

Thoroughly cream together butter, sugar and salt. Beat in egg yolks, vanilla and chopped pecans, reserving a few pecans. Stir in flour gradually. Chill dough for about 4 hours. Roll dough 1/8 inch thick on lightly floured surface. Cut into assorted Christmas shapes. Place on ungreased baking sheet. Sprinkle some with colored sugar. Brush others with a mixture of egg white and water beaten frothy. Sprinkle with chopped pecans. Bake in moderate oven at 375° for 8 minutes. Makes 2 dozen.

SEVEN-LAYER COOKIES

Coleta Haberman	Francis Haberman
3418 Meadow Lark	Council 862
Great Bend, Ks.	Member

- 1/2 stick butter or margarine
- 1 c. flaked coconut
- 1 (6 oz.) pkg. butterscotch chips
- 1 c. chopped nuts
- 1 c. graham cracker crumbs
- 1 (6 oz.) pkg. chocolate chips
- 1 (15 oz.) can sweetened condensed milk

Melt butter in 9x12 inch pan. Add ingredients by layers as listed (no stirring). Bake at 325° for about 30 minutes. Cool in the pan. Cut into small squares. Makes 4 squares.

WALNUT BARS

Ann Blaes
1818 W. 18th St., Apt. 189
Wichita, Ks.

Emmet A. Blaes
Council 691
Past State Deputy

Cookie Crust:

1/4 c. margarine, softened
1/2 c. all-purpose flour
1/4 c. light brown sugar, packed

Walnut Filling:

1 egg
1/2 c. light brown sugar, packed
1/2 tsp. vanilla extract
1/2 Tbsp. flour
1/8 tsp. baking powder
Dash of salt
3/4 c. chopped walnuts

Preheat oven to 350°. Make Cookie Crust. In small bowl, cream margarine or butter with 1/4 cup brown sugar until fluffy. With hands, work in 1/2 cup flour until smooth. Press evenly into bottom of 8x8x2 inch baking pan. Bake 10 minutes or just golden. Let cool. Make Walnut Filling. In small bowl of electric mixer at medium speed, beat egg until light. Gradually beat in sugar. Add vanilla, flour, salt and baking powder, beating just until combined. Stir in walnuts. Spread evenly over cooled crust. Bake 10 minutes, or until golden brown. Remove to rack, cool 10 minutes. Cut lengthwise into 4 strips, cut each strip into 8 bars. Makes 32.

CHOCOLATE CHIP COOKIES

Mary A. Koch
203 N. 2nd St.
Atwood, Ks.

Alfred J. Koch
Council 3033
Past Grand Knight

1 1/2 c. shortening
1 1/2 c. granulated sugar
3/4 c. brown sugar
3 Tbsp. water
3 beaten eggs
1 1/2 tsp. vanilla
3 3/4 c. flour
3/4 tsp. salt
1 1/2 tsp. soda
3 c. chocolate chips
1 c. chopped walnuts

Cream shortening and sugars together. Add flour, salt and soda. Stir in chocolate chips and nuts. Drop from spoon on unoiled baking sheet. Bake at 350° for 10-12 minutes. Makes 5 dozen cookies.

TORTE

Linda Linsner 319 E. 7th St. Hoisington, Ks.	Kirby Linsner Council 1521 Deputy Grand Knight

First Layer:

1 c. flour
1 stick oleo
1 c. nuts, chopped (pecans)

Mix well and pat into 9x13x3 inch pan. Bake at 325° for 20 minutes or until lightly brown.

Second Layer:

1 (8 oz.) cream cheese
1 c. Cool Whip (large size)
1 c. powdered sugar

Blend together and spread on first layer.

Third Layer:

1 pkg. instant vanilla pudding
3 c. milk
1 pkg. instant chocolate pudding

On low speed, blend until thick, pour on second layer.

Fourth Layer: Top with remaining Cool Whip. Optional: Top with nuts.

CHOCOLATE SHEET CAKE

Sandra Zink
1526 Crowley
Wichita, Ks.

David Zink
Council 1187
Member

In saucepan, put:

1 stick oleo
4 Tbsp. cocoa
1/2 c. cooking oil
1 c. water

Bring to boil, add:

2 c. flour
2 c. sugar

Beat well. Add:

1/2 c. buttermilk
2 eggs
1 tsp. soda

Bake in sheet cake pan at 400° for 20 minutes.

CARAMEL BARS

Melody Magette
Rt. 2
Hunter, Ks.

Stephen Magette
Council 1645
Grand Knight

2 c. flour
1 1/2 c. brown sugar
1 tsp. salt
1 tsp. vanilla
2 c. quick cooking oatmeal
1 1/2 c. margarine, melted
1 tsp. baking soda
12 oz. pkg. semi-sweet chocolate bits
1 c. nuts
14 oz. pkg. caramels
1/2 c. evaporated milk

Mix together flour, sugar, salt, butter, vanilla, oatmeal and baking soda. Press 1/2 of this mixture into 9x13 inch pan. Bake for 10 minutes at 350°. Remove from oven and sprinkle chocolate bits and nuts over crust. Mix together in saucepan the caramels and milk and melt over low heat. Pour over chocolate. Crumble the remaining half of crust over the top. Bake at 350° for 20 minutes. Do not overbake! Cool, cut into bars.

CARROT COOKIES

Mrs. Geneva Schugart
Olmitz, Ks.

Council 2100

2 sticks butter or oleo	2 c. sifted flour
3/4 c. sugar	1 tsp. baking powder
1 egg	1/2 tsp. salt
1 c. mashed carrots	1 tsp. vanilla

Cream shortening, sugar and egg together. Add mashed carrots. Sift flour, baking powder and salt together. Add dry ingredients to the above, mix well. Drop teaspoon of batter on cookie sheet. Bake 15 minutes at 350°. Make a thin icing using 1/2 cup powdered sugar and enough orange to spread. Frost cookies when still warm.

OATMEAL PEANUT BUTTER COOKIES

Cindy Haselhorst
92 Chicago St.
Gorham, Ks.

Laren Haslehorst
Council 2794
Warden

3/4 c. butter	1 tsp. vanilla
1/2 c. peanut butter	2 c. sifted flour
1 c. sugar	1 tsp. baking soda
1 c. brown sugar	1 tsp. salt
2 eggs	1 tsp. cinnamon
1/4 c. milk	1 1/2 c. oats
	1 c. raisins

Cream together butter, peanut butter and sugars until smooth and creamy. Add eggs, milk and vanilla, blend well. Sift together flour, baking soda, salt and cinnamon. Stir into creamed mixture. Blend in oats and raisins. Drop by spoonfuls onto greased baking sheet. Bake in 350° oven for 15 minutes. Makes 36 (3 inch) cookies.

PUMPKIN COOKIES

Irma Haag
Box 3
Olpe, Ks.

John A. Haag
Council 1589
Past Grand Knight

1/2 c. Crisco
1 c. white sugar
1 c. pumpkin
1/2 c. nuts

1 c. dates or raisins
1 tsp. vanilla
1/2 tsp. salt

Sift together:

1 tsp. soda
1 tsp. baking powder

1 tsp. cinnamon
2 c. sifted flour

Mix with creamed mixture and bake 8 minutes in 375° oven. Ice with Orange Icing.

Orange Icing:

1/2 c. butter
3 c. confectioners sugar
1 tsp. vanilla

1 tsp. cream
1/4 c. orange juice

Cream butter, sugar, cream and vanilla, adding orange juice until the desired consistency. The icing makes the cookies special.

FILLED COOKIES

Mary S. Demel
Route 1
Claflin, Ks.

Frank A. Demel
Council 2630
Former Warden

1/2 c. lard
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla

1/2 c. milk
3 1/2 c. flour
2 tsp. cream of tartar
1 tsp. soda
Pinch of salt

Mix lard and sugar, add egg and milk. Then add flour, cream of tartar, soda, salt and vanilla. Might have to add more flour to roll out like cookies. Bake at 350°.

Filling: Boil this -

1 c. raisins
1/2 c. sugar

1/2 c. nuts
1/2 c. water

FILLED COOKIES (Continued)

Then add 2 tablespoons cornstarch or 2 teaspoons minute tapioca. Put a teaspoon of filling on cookie and put another cookie on top, press down on the sides. You can also use cherry or blueberry pie filling.

OLD FASHIONED SOUR CREAM COOKIES

Pamela Nowak
Route Box 76
Gorham, Ks.

Gerald A. Nowak
Council 2794
Member

1/2 c. shortening (part butter or margarine)
1 egg
1 tsp. vanilla
2 2/3 c. flour
1 tsp. baking powder
1 c. sugar
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 c. commercial sour cream
1/2 tsp. soda

Mix shortening, sugar, egg and vanilla thoroughly. Measure out flour and blend dry ingredients, add to sugar mixture alternately with sour cream. Dough can be colored for various holidays (red and green for Christmas, or orange for Halloween). Place in refrigerator overnight. Heat oven to 425°. Divide dough and roll out to 1/4 inch thickness on well floured pastry sheet. Cut with cutters. Place on greased baking sheet and sprinkle with sugar. Bake 8-10 minutes, but watch them closely. Cool and decorate if desired.

APRICOT BARS

Lucille Anderson
Gorham, Ks.

Louis Anderson
Council 2794
Past Grand Knight

2 c. sifted flour
1/2 tsp. baking soda
1 tsp. salt
1 c. sugar
3/4 c. butter
3/4 c. chopped nuts
1 1/2 c. coconut
2 c. apricot preserves

Cream butter or margarine and sugar until light and fluffy. Add flour, soda, salt, nuts and coconut. Press 3/4 of mixture into 9x13 inch pan. Spread with preserves and sprinkle with remaining mixture. Bake 25-30 minutes in 350° oven. Cool and cut into bars.

PUMPKIN BARS

Kathleen Dauber
Bunker Hill, Ks.

Joe Dauber, Jr.
Council 3034
Past Grand Knight

2 c. sugar
1 c. oil
4 eggs
2 c. pumpkin
1/2 tsp. salt

2 c. flour
2 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon

Combine ingredients and bake in 11x17 inch pan. I use cookie sheet with sides. Bake 25 minutes at 325°.

Frosting:

1 (3 oz.) cream cheese
3/4 stick oleo

1 tsp. vanilla
3 c. powdered sugar

Add a little milk and mix with mixer.

ORANGE SLICE COOKIES

Martina Hiegert
Box 74
Paxico, Ks.

Paul Hiegert
Council 1392
Member

Cream together:

1 1/2 c. brown sugar
2 eggs

1/2 c. oleo
1/2 tsp. salt

Add:

2 c. flour

1 tsp. soda

Mix in 1 pound cut orange slices. Cut in flour, 1/2 cup flour, stir in 1 cup oatmeal and mix, making 2 1/2 cups flour in all. Chill dough. Then bake at 400° for 10-13 minutes.

BLONDE BROWNIES

Elaine Herl
800 S. Jefferson
Plainville, Ks.

Laurin Herl
Council 1857
Member

Sift together:

2 1/2 c. flour	1 tsp. salt
2 1/2 tsp. baking powder	

Set aside. Melt 1 cup shortening in large saucepan. Add 2 1/4 cups firmly packed brown sugar. Blend well, remove from heat and cool 10 minutes. Add 4 eggs, 1 at a time, beat well after each egg. Gradually add dry ingredients, mix well. Add:

1 tsp. vanilla	12 oz. semi-sweet chocolate chips
1 c. chopped nuts	

Mix well. Bake in well greased 15x10 inch pan at 350° for 30-35 minutes. Cool. Cut into bars.

SUGARLESS BROWNIES

Kathy Nelson
801 Haid Court
Manhattan, Ks.

Lawrence P. Nelson
Council 883
Member

2 c. butter	1 1/2 c. honey
4 sq. baking chocolate	1/2 tsp. salt
1 tsp. vanilla	2 c. chopped nuts
3 eggs	1/2 c. applesauce
1 c. whole wheat flour	

Melt butter and chocolate together. Add honey, egg and vanilla, beat well. Mix in flour and salt, beat in applesauce. Add nuts and mix until smooth. Pour in 13x9 inch pan. Bake at 350° for 30 minutes. Note: Batter will be thin.

GRANNY'S SUGAR COOKIES

Magdalene Bartonek
Box 59
Olmitz, Ks.

Abe Bartonek
Council 2100
Past Grand Knight

Sift together:

4 c. flour	1/2 tsp. salt
2 c. sugar	

Cut in 1 cup shortening and add 1 cup finely chopped nuts. Mix and make a hollow in center. Add:

3 eggs, well beaten	1 tsp. soda dissolved in
1 tsp. vanilla	1 Tbsp. hot water

Roll thin, cut and bake in 400° oven until light brown.

PINWHEEL COOKIES

Doris Kohlrus
Southview Trailer Court, No. 45
Scott City, Ks.

Jacob F. Kohlrus
Council 5212
Member

1 c. white sugar	3 eggs, well beaten
1 c. brown sugar	3 1/2 c. flour
1 c. shortening	1 tsp. salt

Filling:

1 lb. raisins	1/2 c. water
1/2 c. sugar	

Cook filling and cool and put on top of dough and roll.

Mix all ingredients together and let chill. Divide into 2 parts, roll out to 1/2 inch thick, then spread on filling evenly, then roll. Let stand at least 2 hours or overnight in a cool place. When ready to use, cut in thin slices and bake on baking sheet in hot oven at 375° for 12 minutes.

CRUNCHY BARS

Bernadine Scheetz
612 E. 6th St.
Oakley, Ks.

Gabriel Scheetz
Council 2866
Former Treasurer

1 c. sugar
1 c. cream
1 c. syrup
2 c. Rice Krispies
5 c. corn flakes (Post Toasties)
2 c. salted peanuts

Cook sugar, cream and syrup to a soft ball stage (226°-229°). Remove from heat and pour over cereals which have been placed in large bowl with the peanuts. Mix thoroughly into well buttered pan, 9x13x2 inches, and let cool. Cut into squares or bars. Makes about 16-18 bars.

PRIZE COOKIES

Lucy Zimmerman
Schoenchen, Ks.

Carl Zimmerman
Council 4166
Past Grand Knight

1 c. shortening
1 1/2 c. sugar
3 eggs, well beaten
3 1/4 c. flour, sifted
1 tsp. soda
1/2 tsp. salt
1 (9 oz.) pkg. Non-Such condensed mincemeat

Cream shortening, gradually add sugar, blending well after each addition. Add eggs and beat until smooth. Sift together flour, soda, salt. Gradually add to creamed mixture. Crumble and stir in mincemeat. Drop mixture by teaspoonfuls onto greased baking sheet about 2 inches apart. Bake at 400°.

GINGERSNAPS

Mary Jean Zandler
P.O. Box 173
Walnut, Ks.

David Zandler
Council 3216
Grand Knight

1 c. sugar
1 c. sorghum
1 c. shortening
3 1/2 c. flour
1 egg
1 Tbsp. soda dissolved in a little water
1 Tbsp. ginger

Make soft dough and roll in little balls to bake at 375°.

PEFFERNUESSE (PEPPERNUTS)

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Member

1 c. shortening
1 c. sugar
2 eggs, well beaten
1 tsp. cinnamon
1/4 tsp. allspice
1/2 tsp. nutmeg
1 tsp. anise powder
1/4 c. light corn syrup
1/2 c. molasses
1/3 c. water
1 tsp. soda
6 2/3 c. sifted flour

Cream shortening thoroughly. Add sugar and cream well. Add beaten eggs, spices and anise powder. Combine syrup, molasses, water and soda and add to creamed mixture. Add sifted flour. Chill at least 4 hours. Mold into long rolls about 1/2 inch in diameter and slice into 1/3 inch pieces. Place cut side down on greased baking sheets. Bake in preheated 400° oven for 8 minutes or until lightly browned. Makes about 400 cookies. Make any time after Thanksgiving so they have time to mellow. (It's best to make up 4 or 5 cookie sheets of these before you ever start baking as you can't keep up with yourself, or do a few each day until you have them baked.)

SOUR CREAM CASHEW DROPS

Helen M. Schulte
108 Kansas St.
Russell, Ks.

Ralph L. Schulte
Council 3034
Former Treasurer

2 c. sifted flour
1 tsp. baking powder
3/4 tsp. soda
1/2 tsp. salt
1 egg
1/2 c. soft butter
1 c. brown sugar
1 tsp. vanilla
1/2 c. dairy sour cream
1 1/2 c. salted cashews

Preheat oven to 375°. Sift dry ingredients. Put egg, butter, brown sugar, vanilla and sour cream together. Blend until smooth. Add nuts. Pour into flour mixture and mix. Bake until golden brown, but soft.

Icing:

3 Tbsp. light cream
1 tsp. vanilla
2 Tbsp. butter
4 oz. cream cheese
1/2 tsp. salt
3 c. powdered sugar

Add powdered sugar 1 cup at a time. Blend until smooth.

FRUIT PUNCH BARS

Shirley Weis
124 S. Durham St.
Ulysses, Ks.

Cletus Weis
Council 5781
Past Grand Knight

2 eggs
1 1/2 c. sugar
1 lb. 1 oz. can fruit cocktail, undrained
2 1/4 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. vanilla extract
1 1/3 c. flaked coconut
1/2 c. chopped nuts

Grease and flour 15x10x1 inch pan. Beat eggs and sugar in large mixer bowl at high speed of mixer until light and fluffy. Add fruit cocktail, flour, soda and vanilla extract. Beat at medium speed of mixer until well blended, scraping sides and bottom of bowl. Spread in pan, sprinkle with coconut and walnuts. Bake at 350° for 20-25 minutes or until golden brown. While hot, drizzle with glaze. Cool, cut into bars. Makes 36-40 bars.

Glaze:

3/4 c. sugar
1/2 c. butter
1/4 c. evaporated milk
1/2 tsp. vanilla extract
1/2 c. chopped walnuts

Combine all ingredients, except walnuts, in small saucepan. Bring to a boil, boil 2 minutes, stirring constantly. Remove from heat, stir in walnuts. Cool.

OLD FASHION SUGAR COOKIES

Mary Kuhn
126 E. 2nd St.
Russell, Ks.

B. M. Kuhn
(Deceased)
Council 3034

1 c. powdered sugar
1 c. butter or margarine
1 c. white sugar
2 beaten eggs

Cream above well and add:

1 c. salad oil
2 tsp. vanilla
2 tsp. salt

Sift and add to above mixture:

3 1/2 c. flour
1/2 tsp. salt
1 tsp. anise seed
1 tsp. soda
1 tsp. cream of tartar

OLD FASHION SUGAR COOKIES (Continued)

Form in balls and flatten with a glass dipped in sugar. Bake 10-12 minutes at 350°.

CHERRY WALNUT BARS

Mrs. Clarence F. Schwartz
Hanover, Ks.

Clarence F. Schwartz
Council 1743
Past Grand Knight

2 1/4 c. flour
1/2 c. sugar
1 c. margarine, softened

Mix together, press in 9x13 inch pan and bake in 350° oven for 20 minutes. Stir several times.

Topping:

2 eggs
1/2 tsp. baking powder
1/2 c. maraschino cherries, cut
1 c. brown sugar
1/4 tsp. salt
1/2 tsp. vanilla
1/2 c. coconut
1/2 c. nuts

Beat eggs well, add sugar, vanilla, salt and baking powder. Fold in rest of ingredients. Bake 25 minutes more.

CRACKERJACK COOKIES

Eleanor Urban
210 E. 24th St.
Hays, Ks.

Edward J. Urban
Council 1325
Grand Knight

2 sticks oleo
1 c. brown sugar
2 c. Rice Krispies
1 c. sugar
1 1/2 c. flour
1 c. coconut
2 eggs
1 tsp. baking powder
2 c. old fashioned oatmeal
2 tsp. vanilla
1 tsp. soda

Mix well, drop by teaspoon on ungreased cookie sheet. Bake at 375° about 10 minutes.

PECAN DREAMS

Mrs. Edwin Mermis
Route 4
Gorham, Ks.

Edwin Mermis
Council 2794
Member

Part I:

- 1/2 c. butter
- 1 c. flour
- 1/4 c. powdered sugar

Part II:

- 2 whole eggs
- 1 1/2 c. brown sugar
- 1/2 tsp. baking powder
- 1/2 c. dry coconut
- 2 Tbsp. flour
- 1 c. pecans
- 1 tsp. vanilla

Cream butter and sugar until fluffy. Add flour, spread over 9x12 inch lightly greased pan. Beat eggs light, stir in brown sugar, flour and baking powder. Add pecans and coconut. Spread over Part I. Bake 25-30 minutes at 325°.

OATMEAL COOKIES

Delores Suppes
1004 Russell Ave.
Scott City, Ks.

Primus Suppes
Council 5212
Chancellor

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. oleo
- 2 eggs, beaten
- 1 tsp. vanilla
- 2 c. quick cooking oatmeal
- 3/4 c. coconut
- 2 c. flour
- 1 level tsp. soda
- 1 level tsp. baking powder
- 1/2 tsp. salt

Mix in order given. Can be baked plain or add chocolate or butterscotch chips and 1/2 cup nuts. Bake 12 minutes at 350°. Don't bake too hard.

MAGIC COOKIE BAR

Mrs. Louis G. Jacobs
135 W. 6th St.
Gorham, Ks

Louis G. Jacobs
Council 2794
Past Grand Knight

1 stick margarine
1 c. pecans
1 1/4 c. flaked coconut
1 can sweetened condensed milk
1 1/2 c. grahcm cracker crumbs
1 (16 oz.) pkg. semi-sweet chocolate chips

Mix graham cracker crust out of the margarine and crackers. Place in bottom of pan, add pecans, semi-sweet chips, coconut and milk. Bake this at 350° until top is light brown.

LEMON BARS

Susie Sander
133 Chicago St.
Gorham, Ks.

Mark Sander
Council 2794
Treasurer

Crust:

1/2 c. butter
1 1/3 c. flour
1/4 c. sugar

Filling:

2 eggs
3/4 c. sugar
2 Tbsp. flour
2 Tbsp. lemon juice

Fix crust first, baking in oven for 15-20 minutes at 350°. While waiting for crust to bake, start making filling. Take crust out of oven and put filling over crust. Replace in oven for 18-20 minutes. Cool. Sprinkle powdered sugar on top.

GRANDMOTHER'S WHITE SUGAR COOKIES

Doris Rommelfanger
Box 116
Greeley, Ks.

Richard L. Rommelfanger
Council 1901
Financial Secretary

2 c. granulated sugar
1 c. lard and butter (oleo), mixed
1/2 c. sweet milk
3 beaten eggs
1 tsp. soda
2 tsp. baking powder
1 tsp. salt
Flour to handle

GRANDMOTHER'S WHITE SUGAR COOKIES (Continued)

Roll to thickness to suit yourself. Cut into cookie shapes. Bake on cookie sheet until very light brown. Decorate to fit the occasion, or dust lightly with powdered sugar. Medium thickness and decorated preferred.

MILK CHOCOLATE BROWNIES

Mary Wildeman	Leo Wildeman
Route 2	Council 5387
Oberlin, Ks.	Deputy Grand Knight

- 1/2 c. butter
- 1 1/2 c. flour
- 1/2 c. cocoa
- 2 c. sugar
- 1/4 tsp. salt
- 4 eggs
- 2 tsp. vanilla
- 1/2 c. chopped nuts
- 1/2 c. shredded coconut

Melt butter in saucepan. Add sugar, flour, cocoa, salt, eggs and vanilla. Mix well. Stir in nuts and coconut. Turn into greased 13x9 inch pan. Bake at 350° for 25 minutes. Cool before cutting.

CHOW MEIN COOKIES

Katherine Godfrey	James R. Godfrey
1100 Baker	Council 862
Great Bend, Ks.	Former District Deputy

- 1/2 c. butter
- 1 small can chow mein noodles
- 1 (6 oz.) pkg. butterscotch or chocolate chips
- 2 c. small marshmallows

Melt peanut butter and chips over hot water or low heat. Remove from heat. Stir in noodles and marshmallows. Drop by teaspoon onto a buttered baking sheet, waxed paper or foil. Chill in refrigerator until served.

COCONUT DATE BALLS

Millie M. Theis
Route 2
Troy, Ks.

Nick Theis
Council 675
Former State Warden

3/4 c. sugar
2 c. chopped dates
1/2 c. butter

Cook above ingredients until sticky. Add:

1 egg, beaten
1 tsp. vanilla
2 Tbsp. milk

Cook until thick, take from fire and add 3 cups Rice Krispies. Form into balls and roll in coconut.

SNICKERDOODLES

Sheila Burenheide
Emporia, Ks.

Bruce Burenheide
Council 727
Recorder

Mix thoroughly:

1 c. shortening
1 1/2 c. sugar
2 eggs

Sift together and stir in:

2 3/4 c. sifted flour
2 tsp. cream of tartar (optional)
1 tsp. soda
1/2 tsp. salt

Chill dough and roll into walnut sized balls. Roll in mixture of:

2 tsp. sugar
2 tsp. cinnamon

Place 2 inches apart on well greased cookie sheet. Bake until light brown in 400° oven, 8-10 minutes.

FROSTY STRAWBERRY SQUARES

Ann Blaes
1818 W. 18th St.,.Apt. 189
Wichita, Ks.

Emmet A. Blaes
Council 691
Past State Deputy

1 c. all-purpose flour
1/4 c. packed brown sugar
1/2 c. chopped walnuts
2 egg whites
3/4 c. sugar
1/2 c. butter or margarine, melted

1 (10 oz.) pkg. frozen strawberries, partially thawed; or 2 c. sliced fresh strawberries
1 c. whipped cream, or 1 (4 1/2 oz.) carton frozen whipped dessert topping, thawed

In bowl, stir together flour, brown sugar, nuts and margarine, spread evenly in 13x9x2 inch baking pan. Bake at 350° for 20 minutes, stirring occasionally. Remove from oven, cool. Sprinkle 2/3 of mixture in bottom of same pan, reserve remaining mixture. In large mixer bowl, combine egg whites, sugar, berries and lemon juice, beat at low speed until mixture begins to thicken, about 2 minutes. Then beat at high speed until stiff peaks form, about 10 minutes. Fold in whipped cream. Spoon over mixture in pan, top with reserved crumbs. Freeze 6 hours or overnight. Cut in squares. Trim with berries, if deisred. Makes 12 servings.

OATMEAL COOKIES

June Aziere
12122 W. 97th St., #308
Lenexa, Ks.

C. J. Aziere
Council of Palms 6673
Member

3 c. sugar
1 1/2 c. Crisco
4 eggs
4 c. flour
4 c. oatmeal

1 tsp. salt
2 tsp. cinnamon
1 1/2 tsp. soda
1 c. dates
1 c. black walnuts

Cook dates in 1 cup sugar and 1/4 cup water. Cool and add chopped nuts. Cream together sugar, Crisco and add eggs and beat well. Add sifted flour, salt, cinnamon and soda and blend. Add oatmeal and cooled dates and nuts. Drop from spoon onto a cookie sheet lined with heavy waxed paper. Press with bottom of glass lightly greased with butter and dipped in sugar to flatten smoothly. Bake in 350° oven until light brown.

DATE PECAN PINWHEELS

Marie T. Jilg
Box 3
Olmitz, Ks.

Aaron Jilg
Council 2100
Former Deputy Grand Knight

1 c. butter
1 c. white sugar
1 c. brown sugar
3 eggs
4 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Cream butter and sugar until fluffy, add beaten eggs. Mix thoroughly, add vanilla and stir in flour which has been sifted with salt and soda. Roll dough out to about 1/4 inch thickness. Dough is very stiff. This dough is easier to handle if you roll out half of it at a time.

Filling: Combine -

1 lb. chopped pitted dates
1 c. water
1 c. chopped pecans
1/2 c. sugar

Blend and cook 10 minutes. Cool. Spread on dough and roll up like jelly roll. Wrap in waxed paper, put in refrigerator about 3 hours. When ready to bake, cut thin slices about 1/4 inch thick, place on greased cookie or Teflon sheet, 1 inch apart. Bake for 8-10 minutes in 400° oven. Figs may also be used instead of dates, but use only 1/4 cup of water.

MARIE'S COOKIES

JoAnn Lickteig
1606 Court
Scott City, Ks.

Melvin E. Lickteig
Council 5212
District Deputy #39

1 c. white sugar
1 c. brown sugar
1 c. shortening or oleo
1 c. oatmeal
1 c. Rice Krispies
1 c. coconut
2 c. flour, sifted
2 eggs (large)
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 c. nuts (may be added)

Cream sugars and shortening, then add all other ingredients. Stir well. This is sort of stiff but it will go together. Drop by teaspoon on greased (just at first) cookie sheet and bake just until edges start to turn light brown. Bake at 350° .

PUMPKIN BARS

Betty Coleman	Thomas Coleman
810 Elm St.	Council 6671
Valley Falls, Ks.	Member

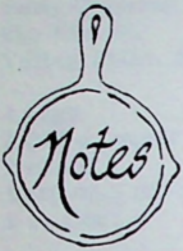
4 eggs
1 2/3 c. sugar
1 c. oil
1 (16 oz.) can pumpkin
2 c. flour
2 tsp. ground cinnamon
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder

Frosting:

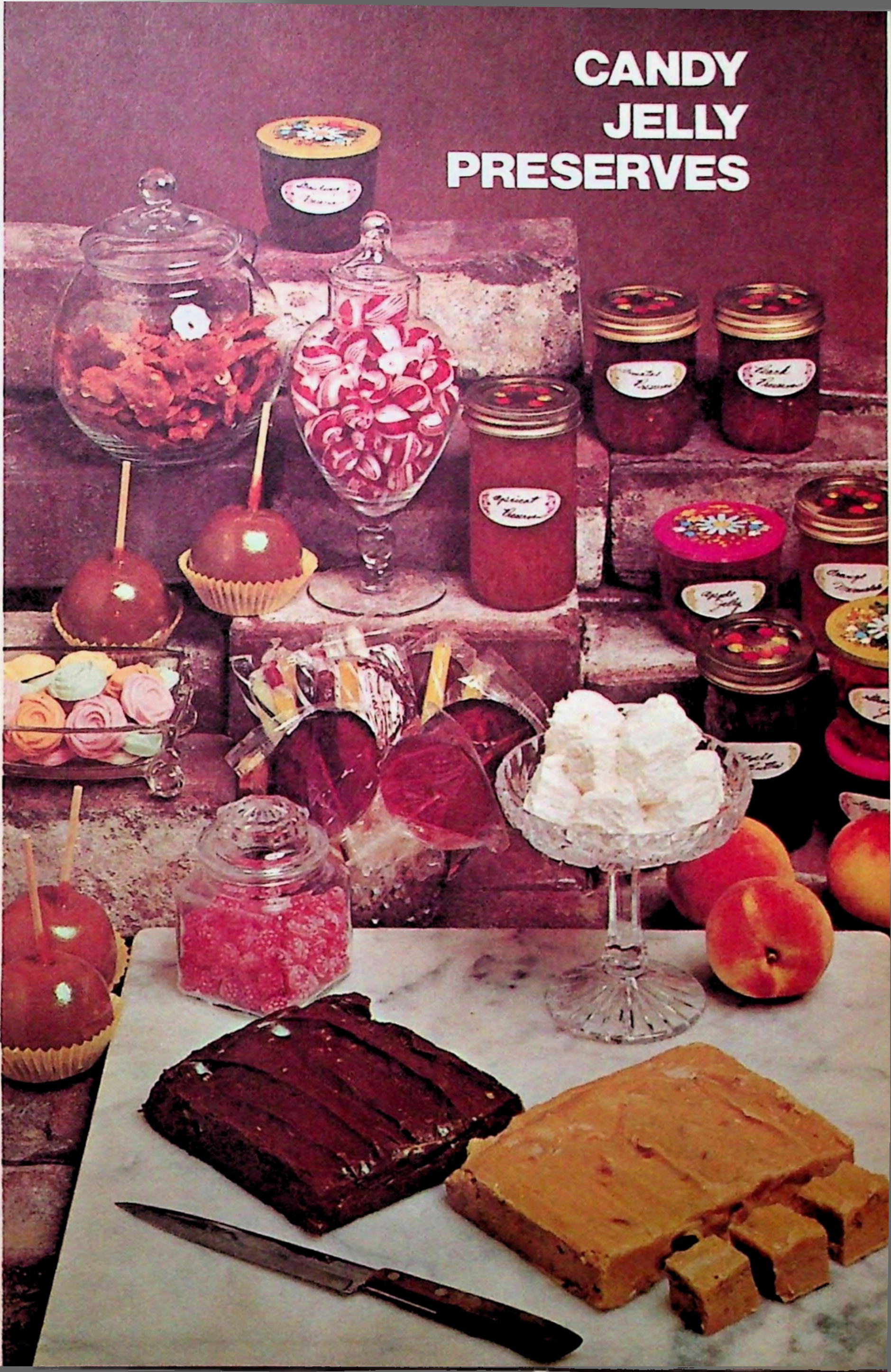
1 (3 oz.) pkg. cream cheese, softened
1 tsp. vanilla
1/2 c. butter or margarine, soft
2 c. sifted powdered sugar

In mixing bowl, beat together eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, cinnamon, salt and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15x10x1 inch baking pan. Bake at 350° for 25-30 minutes. Cool. For the frosting, cream together cheese and butter, stir in vanilla. Add powdered sugar a little at a time, beat well.

Notes


Notes

CANDY
JELLY
PRESERVES


Peach Preserves
Apricot Preserves
Apple Jelly
Apple Butter

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

OLD-FASHION CHOCOLATE FUDGE

Norma Jean Anderson	James W. Anderson
257 S. Elm St.	Council 3034
Russell, Ks.	State Advocate

3 c. sugar	4 Tbsp. cocoa
3 Tbsp. white syrup	Pinch of salt
1 1/2 c. milk (half 'n half)	2 Tbsp. butter
1 tsp. vanilla	1/2 c. nuts, chopped

Use heavy pan (pressure cooker pan is excellent). Combine all ingredients, except butter, vanilla and nuts. After starting to boil, cook 20-25 minutes on medium low heat or to soft ball stage. Add butter. Cool in cold water for 10 minutes. Do not stir! Add vanilla and beat 10 minutes. Add nuts. Spread on buttered plates. Use wooden spoon for stirring and beating.

POPCORN CAKE OR SNACK

Opal Zimmerman	Fabian Zimmerman
Quinter, Ks.	Council 2538
	District Deputy #36

4 qt. popcorn, popped	16 oz. sack small gumdrops

Melt:

16 oz. miniature marshmallows	1/2 c. margarine
	1/2 c. cooking oil

Mix all together and put in buttered oblong or square pan. Cut when cool.

CARAMEL CORN

M. Elaine Wagner	Melvin Wagner
Route 1, Box 147	Council 2885
Winchester, Ks.	Recorder

8 qt. popped corn	2 c. brown sugar
2 sticks oleo	1/2 c. white syrup
1 tsp. salt	

Boil for 5 minutes the brown sugar, oleo, syrup and salt.

CARAMEL CORN (Continued)

Remove from heat and add:

1/2 tsp. soda
1 tsp. butter flavoring
1 tsp. burnt sugar flavoring

Mix. Pour over popcorn, stir well. Put in 225° oven for 1 hour. Stir every 15 minutes. Pour out on table and let cool. Nuts can be added (peanuts are very good in this).

CHERRY MASH CANDY BARS

Virginia Grollmes
Route 1
Valley Falls, Ks.

Francis Grollmes
Council 6671
Member

2 (1 lb.) boxes powdered sugar
1 stick oleo
1 small can Eagle Brand milk
2 boxes cherry frosting mix
2 Tbsp. vanilla
1 large jar maraschino cherries, drained and chopped

Dip 2 (12 ounce) packages sweet chocolate chips, 2 ounces paraffin wax (in double boiler). Bag of peanuts, chopped. Mix top ingredients well and shape into balls. Chill well before dipping. Makes about 150. Put on cookie sheet with waxed paper.

FLORENCE'S GOODIES

Florence Noll
Route 2
Westmoreland, Ks.

Gerald Noll
Council 902
Member

1 c. sugar
1 c. dark syrup

Bring to boil, set off heat. Add 2 cups peanut butter, stir and add 4 cups Rice Krispies. Mix well. Form into balls. Chill well. Melt:

1 large pkg. (about 12 oz.) milk chocolate bits
1/4 stick paraffin

Let the melted mixture set in hot water while dipping the balls.

CHRISTMAS TOFFEE

Patricia A. Soukup
Route 1, Box 14
Wilson, Ks.

Ernest W. Soukup
Council 1924
Treasurer

Combine:

2 sticks oleo (do not use corn oil)
1 c. sugar
3 Tbsp. water
2 Tbsp. vanilla

Boil together until candy thermometer registers 300° and candy is dark golden in color. Stir all the time while cooking. Add 1 cup chopped nuts. Pour mixture in buttered pan. Place 4 Hershey bars on top of candy. Swish chocolate around. Let set until cooled, then break.

PECAN KISSES

Joyce Sellens
Route 1
Russell, Ks.

Robert J. Sellens
Council 3034
Deputy Grand Knight

2 egg whites
1/8 tsp. salt
2 c. sifted powdered sugar
1 tsp. vinegar
1 tsp. vanilla
1 1/2 c. pecan halves or broken pieces

In mixing bowl, beat egg whites with salt until soft peaks form. Gradually beat in sugar, vinegar and vanilla and continue beating until very stiff. Fold in pecans. Drop by teaspoonfuls on greased baking sheets. Bake at 350° for 15-20 minutes or until firm. Cookies should remain light colored. Cool on racks. Makes 3 1/2 dozen.

PEANUT BRITTLE CANDY

Darlene Mattas
Route 1, Box 104
Wilson, Ks.

Ernest J. Mattas
Council 1924
Past Grand Knight

1 c. white corn syrup
2 c. white sugar
3/4 c. water

Boil until a hard stage. Then add 1 cup salted peanuts. Boil and stir until brown begins to show. Remove from fire and add 2 teaspoons baking soda dissolved in 1 teaspoon vanilla. Stir well and pour into a buttered cookie sheet. Let cool and break into pieces.

JELLO DIVINITY

Vi Schuckman	George Schuckman
7501 W. 11th St.	Council 4118
Wichita, Ks.	State Treasurer

3 c. white sugar	2 large egg whites
3/4 c. white Karo syrup	1 pkg. jello (any flavor red jello; strawberry mostly)
3/4 c. hot water	1 tsp. vanilla
1/4 tsp. salt	
1 c. chopped nuts	

Butter the sides of a heavy 2 quart saucepan. Combine sugar, syrup, water and salt. Cook and stir until all is mixed well. Continue boiling without stirring until it reaches hard ball (250°) or spins a thread when lifted on a fork. Beat egg whites while syrup is cooking to a frothy stage. Then gradually add jello and beat until it holds in stiff peaks. Keep syrup over very low heat so it gently bubbles while you are adding it to egg and jello mixture, beating all the time at high speed until it holds soft peaks. Add vanilla and nuts. Turn into a long, flat cake pan greased with butter. A 13x9x2 inch pan is a good size. Cool and cut into squares.

TOFFEE

Lillian Green	Delmar Green
Route 2, Box 15	Council 3033
Ludell, Ks.	Past Faithful Navigator

Boil 4 minutes:

1 c. brown sugar	1 c. real butter

Butter 11x15 inch jelly roll pan. Sprinkle evenly 1 cup finely cut up pecans into the pan. Cook brown sugar and butter, then pour over pecans. Break apart 2 large (each 8 ounces) plain Hershey bars and place over cooked mixture. When the chocolate is melted, spread evenly. If it isn't completely melted, put into oven for a minute or until it will spread. Put in refrigerator to set chocolate, then cut into squares.

BRENDA'S PEANUT BRITTLE

Jean Lauer
Westmoreland, Ks.

James Lauer
Council 902
District Deputy #13

1 c. sugar
Pinch of salt
1/2 c. white syrup
1/2 c. water

Cook until it starts to boil, then add 1 - 1 1/2 cups shelled peanuts. Stir until mixture gets to 300° on candy thermometer. Take from fire. Add 1 teaspoon soda. Stir well so soda dissolves. Spread on buttered cookie sheet. Pour fast so you don't break the bubbles. Let get cold before you break it up.

HARD CANDY

Eleanor Urban
210 E. 24th St.
Hays, Ks.

Edward J. Urban
Council 1325
Grand Knight

2 c. sugar
1/2 c. white syrup
1/2 c. water

Stir well, clean side of pan. Cool until turns on edge of brown look. Do not stir while cooking. Remove from fire. Put in liquid coloring, 1/2 - 1 teaspoon, and 1/2 teaspoon flavoring of oil (get oil at drug stores). Let stand a few minutes, cut up and down, never through. Turn upside down when hard and break by tapping with knife on wrong side. Cut fast or candy will be too hard. Red and blue color for anise flavor; yellow color for clove flavor; red for cinnamon; green for peppermint.

TURTLES

Stella Hamel
Damar, Ks.

Arthur Hamel
Council 2365
Member

In double boiler, melt:

2 pkg. light caramels (Kraft)
6 Tbsp. cream
2 c. pecans

Drop by teaspoon on greased waxed paper. Cool. Melt:

2 (15¢) candy bars (Hershey)
1/2 bar shaved paraffin wax
1 (12 oz.) pkg. milk chocolate chips

Take icepick and dip each turtle in chocolate mixture. Cool on waxed paper and store.

BURNT SUGAR FUDGE

Vula Roy	Omer Roy
Damar, Ks.	Council 2365
	Member

Boil together:

4 c. sugar	2 c. sweet cream or evaporated milk

Cool. Put 2 cups sugar in iron skillet to make burnt sugar. Make a syrup. Add together and cook until soft ball in cold water. Set off stove, add 1/4 teaspoon soda, stir until it foams up. Add 1/2 cup butter, stir until melted. Let stand 20 minutes until it is warm. Butter 2 large pans. After 20 minutes, add:

1 tsp. vanilla	3 c. walnuts

Beat until heavy and dull. Pour into pans, cool and cut into squares. This makes a big batch of candy.

EASY FUDGE (No Cooking)

Marilyn Stuhlsatz	Bill Stuhlsatz
714 N. Kokomo	Council 4458
Derby, Ks.	State Program Director

2 sq. chocolate or 6 Tbsp. cocoa	1 egg
1 stick butter or oleo	1/2 c. nuts
1 lb. powdered sugar	1 tsp. vanilla

Melt chocolate with butter. Remove from heat and stir in powdered sugar and egg. If too stiff, add 1 teaspoon warm water until of right consistency. Stir in nuts. Pour into buttered pan and chill until firm and cut in squares.

OLD FASHIONED SYRUP CANDY

Eleanor Urban
210 E. 24th St.
Hays, Ks.

Edward J. Urban
Council 1327
Grand Knight

2 c. dark syrup
1 c. cream
1 c. nuts or peanuts
1 c. sugar
1/2 c. butter or oleo

Mix ingredients well, bring to boil until it forms a soft ball. Add nuts or peanuts. Pour into well greased pan, cut into squares.

CINNAMON CANDY

Georgiana Munch
Danville, Ks.

Jerome Munch
Council 3828
Past Grand Knight

2 c. sugar
1 c. white syrup
1 Tbsp. water
1 Tbsp. vinegar
Pinch of salt
Cinnamon oil

Boil until it cracks or hard ball stage when tested in water. Add 1/2 - 1 teaspoon cinnamon oil and red color. Cool in greased and buttered pan. Crack by breaking with knife. Makes 1 1/4 pounds.

TURTLES

Bernice Kaiser
Route 1
Claflin, Ks.

Marvin J. Kaiser
Council 1500
Grand Knight

1 pkg. Kraft caramels
1/4 c. (scant) cream or evaporated milk

Put in double boiler and heat until melted. Remove from heat and add 1 cup chopped pecans. Drop by teaspoon on waxed paper sprinkled with powdered sugar. Let cool. Melt in double boiler:

1 (8 oz.) bar Hershey chocolate
1/4 block paraffin wax

Dip cooled caramel into melted chocolate and place on waxed paper. Cool.

CHRISTMAS FUDGE

Mary K. Leitner
208 S. 3rd St.
Atwood, Ks.

Eugene F. Leitner
Council 3033
Past Grand Knight

- 3 c. sugar
- 1 1/3 c. light cream
- 1 c. light corn syrup
- 1 tsp. salt
- 1 tsp. vanilla
- 1 c. dried candied pineapple
- 1 c. halved red candied cherries
- 1 1/2 c. shaved Brazil nuts
- 1 1/2 c. walnuts
- 2 c. pecan halves

Combine sugar, cream, corn syrup and salt in 3 quart saucepan. Cook and stir over medium heat until sugar is dissolved. Cover saucepan and boil for 1 minute (this helps prevent sugar crustals from forming). Uncover and cook at a steady medium boil to soft ball stage (236°). Cool to 110°. Add vanilla and beat with electric mixer at medium speed. Beat until creamy and begins to hold its shape, about 10 minutes. Thoroughly mix in fruits and nuts. Press into 2 (9 inch) square pans or 1 (9x13 inch) oblong pan. Chill until firm enough to cut. Let stand 24 hours before serving. Makes about 125 pieces. A pretty red and white fudge! Optional: In place of the 1 cup of red candied cherries, you can use 1/2 cup each of red and green candied cherries for a red, white and green fudge.

DATE NUT ROLL

Gen Dulohery
119 S. Martinson
Wichita, Ks.

Robert Dulohery
Council 4118
Member

Combine:

- 2 c. sugar
- 1 c. light cream
- 1/2 tsp. salt

Cook until mixture reaches soft ball stage. Add 1 pound chopped dates. Cook until mixture separates from pan, about 2 minutes. Add:

- 1 c. chopped pecans
- 1/2 c. shredded coconut
- 1/2 tsp. vanilla

Beat until cool, pour on wet cloth and form in rolls. Roll in chopped pecans.

NUT LOAF CANDY

Blanche Mary Louise Girard
Aurora, Ks.

Leon A. Girard
(Deceased)
Council 2114

3 c. sugar	1 c. white syrup
1 c. milk	1 Tbsp. butter

Cook until it forms a firm ball when dropped in cold water, then add:

1 c. nuts	1 tsp. vanilla

Pour onto lightly floured surface and shape into 2 or 3 loaves. Cool and eat.

CINNAMON CANDY

Vi Schuckman
7501 W. 11th St.
Wichita, Ks.

George Schuckman
Council 4118
State Treasurer

1 1/2 c. sugar	1 c. white syrup
1/2 c. water	Red food coloring
1/2 - 3/4 tsp. cinnamon oil	

Combine sugar, syrup, water and coloring. Boil to hard crack (295°). Add cinnamon oil immediately and pour into oiled pan. Cut when it begins to harden. Store in glass container with tight lid. Do not make this candy when the humidity is high.

PEANUT CLUSTERS

Audrey Mueting
508 N. 8th St.
Seneca, Ks.

Tom Mueting
Council 1769
Treasurer

1 lb. chocolate chips	1 lb. white chocolate
1 lb. Spanish salted peanuts	

Melt chocolate chips and white chocolate in double boiler. Add peanuts. Drop by spoonfuls on waxed paper.

OVEN CARAMEL CORN (Like Cracker Jacks)

Gertrude Kievlan
608 W. 27th St.
Lawrence, Ks.

Harold Kievlan
Council 1372
District Deputy #6

8 or 9 qt. popped corn
2 c. brown sugar
1 c. margarine
1 tsp. salt
1/2 lb. Spanish peanuts (optional)
1/2 c. white syrup
1 tsp. vanilla
1/4 tsp. soda

Boil all ingredients, except corn, peanuts and soda, for 5 minutes, mixing well, stirring frequently. Remove from heat and add soda, stirring it in quickly. Pour syrup mixture over popped corn. Mix well. Put in large flat cake pans and bake at 250° for 1 hour, stirring frequently. Add peanuts, if desired. Store in tightly closed container.

CANDIED WALNUTS

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

1 c. sugar
1/8 tsp. cream of tartar
1/4 c. water
2 doz. walnut halves

Oil muffin pan. Combine sugar, water, cream of tartar in saucepan. Boil until sugar is dissolved. Cook until mixture turns caramel colored. Spoon walnuts and syrup into muffin tins to harden.

ENGLISH TOFFEE

Sharon Irsik
Rt. 1, Box 13M
Kearney, Mo.

Gene Irsik
Council 4118
Member

1 lb. butter
2 2/3 c. sugar
1 1/3 tsp. Lecithin*
1 1/3 Tbsp. corn syrup
Scant 1/2 tsp. salt
1 1/2 c. chopped pecans

*Lecithin (pronounced les-i-thin) is a soybean product and is available at health food stores. Use liquid Lecithin.

In a 2 or 3 quart heavy pan, melt butter over low heat. Add sugar and lecithin and cook on medium high heat, stirring with a wooden spoon until mixture boils. Then add corn syrup

ENGLISH TOFFEE (Continued)

and continue to cook on medium high heat, stirring occasionally until temperature reaches 295°. Remove from heat, mix in salt and nuts. Pour into 2 (9x13 inch) buttered cake pans. Before toffee sets and becomes firm, score into 1x2 inch pieces. Toffee can be left uncoated or dipped into chocolate or pastel coating. Or toffee can be sprinkled with milk or dark chocolate morsels immediately after pouring into pans, wait a few minutes, then spread softened chocolate. Store in airtight containers.

MUSKMELON CONSERVE

Gladys B. Haller	Andrew Haller
Route 2	(Deceased)
Atwood, Ks.	Council 3033

- 5 c. chopped drained muskmelon pulp
- 1 c. crushed drained pineapple
- 4 c. sugar

Cook 10 or 15 minutes or until clear. Add 1 small package orange jello. Let boil up good. Can. Good on ice cream or can be used as a spread.

OVEN BAKED CARAMEL CORN

Mary Finger	Joseph Finger
Route 1, Box 123	Council 2630
Hoisington, Ks.	55-Year Member

- 1 c. (2 sticks) butter or margarine
- 1/2 c. corn syrup, light or dark
- 1/2 tsp. vanilla
- 6 qt. popped corn
- 2 c. firmly packed brown sugar
- 1 tsp. salt
- 1/2 tsp. soda

Melt butter, stir in brown sugar, corn syrup and salt. Bring to boil, stirring constantly, boil without stirring for 5 minutes. Remove from heat, stir in baking soda and vanilla. Gradually pour over popped corn, mixing well. Turn into 2 shallow pans, bake at 250° for 1 hour, stirring every 15 minutes. Remove from oven, cool completely. Break apart and store in tight container.

GRAPE JAM

Betty Schneider	Joseph F. Schneider
Route 1, Box 110	Council 2100
Olmitz, Ks.	Member

3 c. grapes	3 c. sugar

Wash grapes and remove from stems. When you have 3 rounded cups, place grapes in heavy saucepan. Crush grapes slightly and add sugar. Bring to a good rolling boil and continue boiling, stirring often for 20 minutes. Remove from fire and put entire mixture through food mill. Pour into sterilized jars and let stand until cool. Top with paraffin. Do not double the recipe, it is best when made in small quantities. Frozen grapes may be used.

RHUBARB STRAWBERRY PRESERVES

Juliana Ewald	Council 612
427 W. 14th St.	Member
Hutchinson, Ks.	

Put a package of frozen rhubarb in pan and cover with 2 cups sugar. Let thaw. Then put on stove and boil for 5 minutes, stir constantly. Take off stove and add small box strawberry jello. Stir until dissolved. Put in jars.

PEACH PRESERVES

Norma Jean Anderson	James W. Anderson
257 S. Elm St.	Council 3034
Russell, Ks.	State Advocate

2 qt. (10 large) peaches, peeled and sliced	5 1/2 c. sugar 1/2 c. water

Stir together in heavy saucepan. Let mixture stand 1/2 hour (but not necessary). Bring to boil and cook for 40 minutes on medium high heat. Makes 7 (1/2 pint) jars. Can be sealed in jars or stored in refrigerator. Very delicious on vanilla ice cream.

QUICK TOMATO STRAWBERRY JAM

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Member

2 c. chopped fresh tomatoes, peeled	1 (3 oz.) pkg. strawberry gelatin
	1 1/2 c. sugar

Bring tomatoes and sugar to boil in saucepan, stirring occasionally to prevent burning. Reduce heat to low and simmer fruit for 15 minutes. Add gelatin and stir until dissolved. Cool mixture for 10 minutes, then pour into 1 pint jars, cover tightly and refrigerate. Will keep for about 2 months refrigerated.

RHUBARB JAM

Eleanor Urban
210 E. 24th St.
Hays, Ks.

Edward J. Urban
Council 1325
Grand Knight

5 c. rhubarb, cut fine	4 c. sugar

Let set until it makes juice. Cook 10 minutes. Add 1 small can crushed pineapple. Then add 1 box raspberry jello. Stir and seal.

UNCOOKED GRAPE JELLY

Carol Polcyn
Route 1, Box 34
Gorham, Ks.

Richard Polcyn
Council 3034
Chancellor

2 c. lukewarm water	1 box pectin
1 (6 oz.) can frozen grape juice concentrate	3 1/2 c. sugar

Mix the pectin slowly into lukewarm water in 2 quart mixing bowl. Stir constantly until completely dissolved. Let stand 45 minutes. Stir occasionally, but do not beat. Thaw juice by placing can in cold water. When juice is thawed, pour into a 1 quart mixing bowl. Add 1 3/4 cups sugar. Mix thoroughly. All the sugar will not dissolve. Add remaining 1 1/2 cups sugar to the dissolved pectin. Stir until all sugar is dissolved. Mix the juice mixture with the pectin mixture. Stir constantly until all sugar is dissolved. Pour into containers. Cover with a tight lid. Let stand at room temperature until set. Freeze or refrigerate.

GREEN PEPPER JELLY

Juliana Ewald
427 W. 14th St.
Hutchinson, Ks.

Council 612
Member

Good as meat accompaniment or served with tray of crackers and cream cheese.

1 c. green peppers, ground	6 1/2 c. sugar
1/4 c. yellow pepper (hot), seeded and ground	1 1/2 c. cider vinegar
	1 (6 oz.) bottle Certo

Combine first 4 ingredients, bring to boil and allow to boil for 5 minutes. Stir frequently. Cool 10 minutes. Add green food coloring and Certo, stir well. Cool 10 minutes. Strain and pour into 6 jelly glasses, 1/2 pint size.

Notes

Notes

BEVERAGES & MISCELLANEOUS

FOOD QUANTITIES
FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

FROSTED CRANBERRY PUNCH

Sarah Weber
Route 1
Fowler, Ks.

Dave Weber
Council 2451
Warden

Good for 40th Anniversary. Serves 130.

14 c. water

10 c. sugar

Cook until sugar is dissolved. Cool.

5 pkg. raspberry Kool-Aid unsweetened
4 (6 oz.) cans frozen lemonade
4 Tbsp. vanilla

2 (46 oz.) cans pineapple juice, unsweetened
8 qt. cranberry juice cocktail
5 Tbsp. almond extract
1 gal. pineapple sherbet

Mix all ingredients, except sherbet. Chill. When ready to serve, float mounds of sherbet in punch.

DIET MILK SHAKES

Marge Gennette
2319 N. 6th St.
Garden City, Ks.

Richard Gennette
Council 2795
State Free-Throw Chairman

Chocolate Milk Shake:

1 c. skim milk
1 Tbsp. unsweetened cocoa
1/2 tsp. liquid sugar substitute
5-6 ice cubes

1/3 c. instant nonfat dry milk powder
1 tsp. vanilla

Place skim milk, milk powder, cocoa, vanilla and liquid sugar in electric blender. Whirl at high speed until smooth. Remove center of lid and add ice cubes, 1 at a time, blending until each is thoroughly crushed. Serve in tall glasses. Makes 2 servings at 77 calories each.

Coffee Shake: Replace cocoa with 1 1/2 teaspoons instant coffee powder. Makes 2 servings at 69 calories each.

Strawberry Shake: Use 1/2 cup frozen strawberries, unsweetened; 124 calories each.

GOOD DRINK

Randy Wessel (single)
Council 1769
Goff, Ks.

Bring to boil:

3 1/2 c. water	1 c. sugar

Add:

1 c. strong tea (approx. 1 Tbsp. instant tea)	1 can frozen orange juice
1 can frozen lemonade	1/2 c. or more bourbon

Put in freezer and freeze. When ready to serve, put some in a glass and add 7-Up and sip.

HOT SPICED PUNCH

Laneva Beckman
Norton, Ks.

Joe Beckman
Council 1510
Past Grand Knight

4 c. cranberry juice	2 Tbsp. whole allspice
5 c. pineapple juice	6 cinnamon sticks
1 c. brown sugar	1 tsp. whole cloves
1 c. water	

Dissolve brown sugar in water. Combine with juices and place in 12 cup coffee maker. Place spices in coffee basket and allow to percolate through the cycle.

HAWAIIAN LEMON PUNCH

Bea Lang
Norton, Ks.

Albert Lang
Council 1510
Former Program Chairman

1 (6 oz.) can frozen lemonade concentrate	1 (12 oz.) can unsweetened pineapple juice
2 cans water	1 qt. ginger ale
1 (12 oz.) can apricot nectar	

Combine lemonade, water, apricot nectar and pineapple juice. Place an ice cube in each glass, fill to half with ginger ale and add juices to fill. To make in large bowl, combine all at once, then add ice cubes or water to suit taste.

FRUIT PUNCH

Genevieve Carroll	Charles Carroll
Norton, Ks.	Council 1510
	Past Grand Knight

- 3 qt. unsweetened pineapple juice
- 1 (6 oz.) can frozen lemon concentrate
- 1 (6 oz.) can frozen orange concentrate
- 1/2 c. sugar
- 12 (7 oz.) bottles 7-Up

Dilute lemon and orange concentrates as stated on cans. Combine fruit juices and sugar and chill thoroughly. Just before serving, add 7-Up. Frozen strawberries in heart shapes added in punch bowl make a nice looking and tasty drink.

SPICED TEA

Louise J. Berning	Terrence A. Berning
902 Crescent	Council 2930
Scott City, Ks.	Member

- 1 c. instant tea
- 1 c. sugar
- 1/2 tsp. cinnamon
- 1 c. Tang
- 1 small pkg. Wyler's lemonade
- 1/4 tsp. ground cloves

Mix above ingredients in blender. Use 1 tablespoon for 8 ounce serving or 2 teaspoons for coffee size cup. Dilute in very hot or boiling water.

HOT BUTTERSCOTCH DRINK

Mary Haberman	Leonard Haberman
Route 1, Box 71	Council 2100
Olmitz, Ks.	Past Grand Knight

- 1 (6 oz.) pkg. butterscotch pieces
- 2 qt. milk
- 1/2 tsp. cinnamon
- Dash of salt

About 25 minutes before serving, in 3 quart saucepan over medium heat, heat butterscotch pieces with 1/4 cup water until melted, stirring constantly. Stir in remaining ingredients, continue cooking until mixture is hot, but not boiling. Stir occasionally. Serve drink hot from pitcher or ladle drink into mugs. Makes 8 (1 cup) servings.

STRAWBERRY DAIQUIRI

Mary Schmittzehe
Cape Girardeau, Mo.

Hilary F. Schmittzehe
Supreme Director

1/2 (10 oz.) pkg. (1/2 c.) frozen strawberries, thawed
1 (6 oz.) pkg. pink lemonade
1 juice can light rum
1 c. ice cubes

Combine all ingredients in blender. Blend until ice is shaved. Makes about 3 cups.

HOT WINE PUNCH

Velma Osborn
2621 Marion Ave.
Manhattan, Ks.

1 qt. burgundy wine
2 c. water
3/4 c. sugar
6 whole cloves
1 stick cinnamon
1 sliced orange
1 sliced lemon

Mix, heat and serve. Makes 5 (8 ounce) servings.

ORANGE PUNCH

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
State Advocate

1 1/2 c. sugar
2 c. water

Simmer 5 minutes and chill.

1 (46 oz.) can pineapple juice
1 (14 oz.) 7-Up
1 pt. orange vodka
3 c. lemon juice
6 c. orange juice

Garnish with mint leaves. Serves 60 people.

FRENCH DRESSING

Genevieve Carroll
Norton, Ks.

Charles Carroll
Council 1510
Past Grand Knight

1 c. olive oil or salad oil
1/4 c. vinegar
1/4 c. lemon juice or lemon flavoring to taste
1 tsp. salt
1/2 tsp. dry mustard
1/2 tsp. paprika

Beat together with rotary beater or shake well in tightly covered jar. Store in refrigerator.

BEER-B-Q SAUCE

Mary Schmittzehe
Cape Girardeau, Mo.

Hilary F. Schmittzehe
Supreme Director

1 c. beer
1/2 tsp. salt
1 c. barbecue sauce
1/2 c. catsup
1 tsp. paprika
1/3 c. vinegar
1/3 c. brown sugar
3 Tbsp. Worcestershire sauce
1 tsp. dry mustard
1/2 tsp. chili powder

Bring to boil, cook and stir 5 minutes. Add:

1 medium onion, thinly sliced
1/2 lemon, thinly sliced

Brush over ribs, pork steaks, etc. When finished, steep meat in sauce for 20-30 minutes.

ROQUEFORT DRESSING

Norma Jean Anderson
257 S. Elm St.
Russell, Ks.

James W. Anderson
Council 3034
Knights Lite Editor

3 c. mayonnaise
6 oz. Roquefort cheese

Break up cheese and blend together with fork. Add and stir together:

Salt and pepper to taste
2 1/4 Tbsp. vinegar
1 1/2 tsp. sweet basil, finely broken up
3/8 c. sugar

ROQUEFORT DRESSING (Continued)

Prepare several days in advance. Keep refrigerated. When ready for use, thin with cream, if necessary.

SALAD DRESSING

Sheila Marie Boos
Box 887
Colby, Ks.

Bernard M. Boos, Jr.
Council 2647
Insurance Field Agent

1 large spoon vinegar
1 Tbsp. Beau Monde
1 tsp. Accent
1 glove garlic
3 large spoons oil
1 tsp. Worcestershire sauce
1 tsp. mustard
Add little onion if desired

Mix together at least 2 hours before using. Mix in tossed salad.

SALAD DRESSING

Viola Bertrand
Aurora, Ks.

Raymond Bertrand
Council 2114
Member

2 c. mayonnaise
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. onion powder
1 c. buttermilk
1/2 tsp. garlic
1/2 tsp. Accent

Put all ingredients into blender and blend until well mixed. Refrigerate until ready to use on green salads.

SAUCE FOR RED SNAPPER FISH

Bertha Dallen
Box 81
Aurora, Ks.

Wilbur Dallen
Council 2114
Treasurer

1 qt. tomatoes, crushed
3 strips crumbled bacon
1/2 tsp. oregano
1 clove garlic, diced
Salt, bay leaf
1 chopped onion
Small amount bacon grease
Basil and/or thyme
1 tsp. coarse ground pepper

Simmer until well blended to taste. Pour over red snapper fish. Bake at 325° until tender.

BARBECUE SAUCE

Jeanie Pfannenstiel
Norton, Ks.

Norbert Pfannenstiel
Council 1510
Past Grand Knight

1 bottle Heinz steak sauce
1 bottle Worcestershire sauce
4 c. catsup
1 c. mustard
Dash of hot sauce
2 Tbsp. lemon juice
2 Tbsp. smoke liquid
1/4 c. vinegar

Dilute with 2 bottles of water. Makes about 5 bottles of sauce.

DILL GRAVY

Sylvia Kratky
Wilson, Ks.

Joseph Kratky
Council 1924
Former Chancellor

Boil new potatoes in 2 cups water and salt to taste. Add chopped fresh dill, then add 1/2 cup sour cream. Thicken with flour and add enough vinegar to taste. Boiled eggs may be added.

OATMEAL PANCAKES

Mrs. Mike Zerr
Norton, Ks.

Mike Zerr
Council 1510
Past Grand Knight

Combine:
1 1/2 c. quick rolled oats
2 c. buttermilk

Add:
2 beaten eggs
1/2 c. sifted flour
1 tsp. sugar
1 tsp. soda
1 tsp. salt

Bake on hot griddle or skillet.

BREAKFAST SOUFFLE

Ellie Gabel
Route 2, Box 146
Hays, Ks.

Gary Gabel
Council 1325
Member

- 1 1/2 lb. bulk sausage, cooked, drained and crumbled
- 3 c. milk
- 3 slices bread, cut in cubes
- 9 eggs, slightly beaten
- 1 tsp. salt
- 1 1/2 c. Cheddar cheese

Combine all ingredients and pour into 9x12 inch pan. Refrigerate overnight. Bake 1 hour in 350° oven. You can use bacon or small sausage, cut up. Serves 10 or 12 people.

PILAF

Audrey Riat
205 Lasby
St. Marys, Ks.

Ray Riat
Council 657
Past Grand Knight

- 1 c. uncooked long rice
- 3 c. chicken broth or bouillon cubes (chicken or beef)
- 1 c. coiled vermicelli, broken into small pieces
- 1/4 c. margarine

Melt butter, brown vermicelli in butter. Add broth and rice. Cover with a lid and simmer until all moisture is absorbed. Add salt and pepper. This makes a good substitute for potatoes.

CHERRY GLAZE

Elizabeth Katzer
Route 1
Garnett, Ks.

Leo Katzer
Council 1368
Grand Knight

Blend:

- 1/2 c. cherry juice
- 2 Tbsp. sugar
- 2 tsp. cornstarch

Cook, stirring constantly until thickened and clear. Add red food coloring if desired. Add 1 cup (1/2 of 1 pound can) drained, pitted sour cherries. Cool. Garnish top of pie, ice cream or white cake or shortcake. Pretty and delicious.

CHEESE SOUFFLE

Vi Schuckman
7501 W. 11th St.
Wichita, Ks.

George Schuckman
Council 4118
State Treasurer

8 slices bread
1/2 lb. - 1 lb. grated
  Cheddar, Colby or American cheese
6 eggs, slightly beaten
3 c. milk
3/4 tsp. dry mustard
3/4 tsp. salt
Dash of pepper

Butter bread on both sides and cut in 1/2 inch cubes. Butter 9x11 inch Pyrex baking dish. Put half of bread in dish, sprinkle half of cheese on top of bread. Add remaining bread cubes and sprinkle remaining cheese on top (layer effect). Pour in remaining ingredients that you have mixed together in separate bowl. Let stand overnight. Bake uncovered 1 hour at 325°. May be frozen, thaw before baking. If metal pan used, bake at 350°.

EGG AND SAUSAGE BAKE

Sarah Weber
Route 1
Fowler, Ks.

Dave Weber
Council 2451
Warden

Quick and easy breakfast for a group. Serves 6.

1 lb. link or bulk sausage
6 slices white bread, diced
  (no crust)
1/4 lb. grated cheese,
  American or Cheddar
1 tsp. dry mustard (optional)
2 c. milk
4 eggs, beaten
1 tsp. salt
1/4 tsp. pepper

Brown sausage, cut links into bite size pieces or scrambled bulk. Drain. Mix all ingredients. Refrigerate for 12 hours or overnight. Bake in 2 1/2 - 3 quart casserole, greased, or use 13x9x2 inch pan for thinner servings. Cover pan with foil. Bake at 325° for 1 hour, uncover last 15 minutes. Puffs up and is set when baked.

OATMEAL PANCAKES

Margaret Debbrecht
243 N. Yale
Wichita, Ks.

Clarence Debbrecht
Council 691
District Deputy #20

Beat 2 eggs. Stir in:

1 1/2 c. milk
1 c. uncooked quick rolled oats

Let stand 5 minutes. Add 1/4 cup melted oleo or oil. Mix together:

1 c. flour
3 tsp. baking powder
1 tsp. salt
2 Tbsp. sugar

Stir flour mixture into rolled oats mixture just until mixed. Cook on heated greased griddle until covered with bubbles. Turn pancakes and brown other side. Makes 24 small pancakes.

DILLY BEEF SANDWICHES

Patricia Norris
18817 Hanthorne
Independence, Mo.

Randy Norris
Council 3020
Member

3/4 c. dairy sour cream
1 tsp. prepared mustard
1 tsp. prepared horseradish
2 Tbsp. dry onion soup mix
12 slices enriched rye bread
18 oz. thinly sliced roast beef
Salt if desired
2/3 c. fresh bean sprouts, washed and drained
12 slices tomato, cut 1/4 inch thick
6 slices dill pickle, cut lengthwise 1/4 inch thick

Combine sour cream, mustard, horseradish and onion soup, mix well and let stand about 30 minutes or more. Place 3 ounces of sliced roast beef on each of 6 slices of bread. Season lightly with salt if desired. Spread 1 1/2 tablespoons sour cream mixture on top of roast beef. Divide bean sprouts into 6 parts and place on beef. Add 2 slices of tomato to each sandwich and slice of dill pickle. Close sandwich with remaining bread slices. Cut diagonally in half. Sandwiches can be plated or wrapped in clear film for carry out. Makes 6 sandwiches.

POTATO PANCAKES

Lois Mauro
New Haven, Ct.

Joseph R. Mauro
Director Agency Department
Supreme Council

5 or 6 potatoes
2 onions, chopped
2 eggs
Oil for frying
1/2 tsp. baking soda
1/2 c. flour
Salt and pepper

Peel and grate the potatoes. Add baking soda. Drain off excess liquid. Mix all other ingredients, except oil. Heat oil in frying pan. Drop mixture by spoonfuls into frying pan and fry until golden brown. Drain on paper toweling. Serve hot with applesauce or try them with pancake syrup.

BREAKFAST QUICHE

Mary Canavan Bacque
New Haven, Ct.

Harvey G. Bacque
Service Dept. Director
Supreme Council

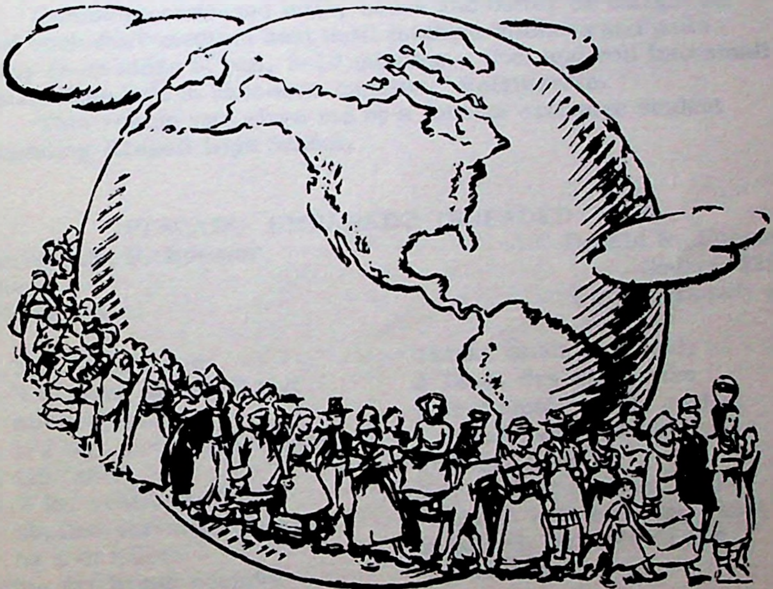
May be prepared the night before.

Plain pastry for 1 (9 inch) pie shell
1 c. shredded Cheddar cheese
8 slices bacon, diced
2 c. light cream or undiluted evaporated milk
6 eggs, beaten
1 tsp. onion salt

Line pie pan with pastry. Cover and put in refrigerator. Brown bacon slices, drain and dice. Cool. Combine eggs, cheese and onion salt. Stir in bacon. Add cream of evaporated milk and blend well. Place egg mixture in airtight bowl and place in refrigerator. In the morning, 45 minutes before breakfast, set oven at 375°. Remove pie shell and egg mixture from refrigerator. Thirty minutes before breakfast, stir and pour mixture into unbaked pie shell. Bake for 30-35 minutes. Serve hot in wedges. Yield: 6 servings.

** EXTRA RECIPES **

International



Foods

BRIGADEIROS (CHOCOLATE CANDY FROM BRAZIL)

Connie Anderson
Route 3, Box 23
Russell, Ks.

J. David Anderson
Council 3034
Member

- 1 (14 oz.) can sweetened condensed milk
- 1 tsp. butter or margarine
- 2 tsp. cocoa
- 2 oz. bottle chocolate decorator candies

Combine condensed milk, cocoa and butter or margarine and cook over medium heat until mixture thickens and pulls away from sides of pan, 5-10 minutes. Cool and roll into small balls, then roll in chocolate candies. Refrigerate.

This recipe was given me by a foreign exchange student attending Russell High School.

PESCADO EMPANADO (BREADED FISH)

Jacqueline D. Koester
Route 1
Piqua, Ks.

Donald R. Koester
Council 2289
District Deputy #8

- 1/3 c. lemon juice
- 1/4 c. each salad oil and minced onion
- 1 1/2 tsp. crumbled oregano
- 1 tsp. salt
- 1-3 lb. scallops, large shelled shrimp, oysters or fish fillets
- Fine dry bread crumbs
- Tartar sauce (optional)
- 2 Tbsp. dry white wine
- 1 or 2 small cloves garlic, minced and mashed
- 1/4 tsp. pepper
- Egg coating (1 Tbsp. milk beaten with each egg used)
- Salad oil, or part oil and part butter

To make marinade, combine lemon juice, wine, oil, onion, garlic, oregano, salt and pepper. Place fish in marinade, turning pieces to coat all sides. Let stand about 20 minutes. Lift fish from marinade, drain well. (Save marinade to reuse if desired; it will keep several days in refrigerator.) Dip fish in egg coating, then coat with bread crumbs. Place pieces, not touching each, in single layer on waxed paper. Let stand 5 minutes. Brown fish on all sides in a small amount of hot oil, or oil and butter combined. Serve with tartar sauce if desired. Makes 3-9 servings, depending upon the amount of fish prepared.

APRIKOTE KUCHEN (APRICOT ROLLS)

Dorothy Komlofske
Box 853
Garden City, Ks.

Alvin Komlofske
Council 2795
Past State Deputy

Prepared white bread or
sweet roll dough

Filling:

2 pkg. dried apricots
1 c. sugar
1 c. water

Place ingredients in saucepan. Cook until apricots are tender.

Topping:

1 c. flour
1/2 c. shortening or butter
1/2 c. sugar

Mix together until blended. Roll dough 1/2 inch thick, cut into squares, 4x4 inches. Place filling on square, pinching 2 ends together, leaving 2 ends open. Spoon topping on open ends. Place on baking sheet. Let rise for 30 minutes. Bake at 400° for 15 or 20 minutes or until brown.

POLISH GOIOMKI

Karen Copeland Smith
New Haven, Ct.

Thomas P. Smith, Jr.
Supreme Council Service Dept.

1 large head of cabbage
or 2 small ones

Meat Mixture:

1 lb. hamburger, 1/2 lb. pork and 1/2 lb. veal, ground together
1 onion, minced
1 c. minute rice, cooked
1 beaten egg
2 tsp. salt and pepper
3/4 lb. to 1 lb. salt pork
1 large can tomatoes

1. Pare cabbage. 2. Fry salt pork. 3. Fill cabbage with meat mixture. Roll up small and place in kettle. With leftover cabbage line kettle. Pour salt pork over cabbage and add can of

POLISH GOIOMKI (Continued)

tomatoes. Add water to moisten. Cook on top of stove, covered, for 2 hours.

PUMPKIN EMPANADAS

Elida Gutierrez
Box 134
Russell, Ks.

Ramiro E. Gutierrez
Council 3034
Past Grand Knight

- 1 (16 oz.) can pumpkin, or 2 c. mashed cooled sweet potatoes
- 1 c. granulated sugar
- 2 c. all-purpose flour
- 2 tsp. baking powder
- 2/3 c. solid vegetable shortening
- 1 large egg, beaten with 1 Tbsp. water
- 4 Tbsp. sugar, mixed with 2 1/2 tsp. cinnamon
- 1 tsp. anise extract
- 1 tsp. allspice
- 1/2 tsp. salt
- 2/3 c. milk

Lightly grease a large baking sheet. In small bowl, mix pumpkin with 1/2 cup of the sugar, 1/2 teaspoon of the anise extract and allspice. Taste and add 1/4 cup more sugar if desired. Sift flour, 1/4 cup sugar, baking powder and salt into medium size mixing bowl. Cut shortening into flour mixture (resembles coarse meal). Add milk and remaining 1/2 teaspoon anise extract and stir with a fork just until dry ingredients are moistened and cling together to make a dough. Turn dough onto lightly floured surface and knead 4 or 5 times to finish mixing. Roll out half the dough to 1/16 inch thickness and cut out 4 inch circles. Repeat with remaining dough and scraps of dough. Place 1 tablespoon of the pumpkin mixture on 1/2 of each circle, brush edges of circle with water, fold dough over to form a semi-circle and press edges together with fork. Brush tops with the beaten egg mixture and place on baking sheet. Heat oven to 450°. Bake empanadas in center oven for 12-15 minutes until golden brown. If desired, sprinkle with cinnamon-sugar mixture the last 2 minutes of baking. Serve warm. Makes 40 empanadas.

HABEN GLOESS (SAUERKRAUT AND BREAD)

Adeline Komlofske Rome	Alvin Komlofske (Son)
608 N. 11th St.	Council 2795
Garden City, Ks.	Past State Deputy

- 3 or 4 lb. pork meat, cooked until tender enough to debone
- 1 qt. sauerkraut
- 12 small loaves of bread dough
- Salt to taste

Place cut up pork meat with broth and sauerkraut in small roaster or baking dish. Carefully place small loaves of bread on top of sauerkraut and bake at 400° until bread is golden brown. To serve, cut bread into serving pieces and mix with meat and sauerkraut.

IRISH BREAD

Madeline V. Murphy	Howard E. Murphy
New Haven, Ct.	Administrative Assistant
	To Supreme Knight

- 4 c. flour
- 4 tsp. baking powder
- 1 1/2 c. butter
- 1/2 tsp. salt
- 1 tsp. caraway seed
- 1 c. raisins
- 1/2 c. currants
- 2 eggs
- 1 c. milk

Sift flour, baking powder, sugar and salt. Cut in shortening with pastry cutter. Add beaten eggs with milk. Turn onto floured board and mold into loaf. Place in greased pan and bake at 350° for 1 hour.

KRAUT GALUSHYER (PIGS IN BLANKETS)

Ursula Dechant	Cornel J. Dechant
Hays, Ks.	Council 2340
(Virgil's Mother)	Member

- 1 (3 lb.) head cabbage
- 1/2 lb. ground pork
- 3 lb. ground chuck
- 1 large onion
- 1 c. uncooked rice
- 3 Tbsp. salt
- Pepper

Combine all ingredients, except cabbage. Steam cabbage until limp, drain. Spoon hamburger mixture onto each leaf and roll up using a toothpick to fasten. Place in a kettle and cover with 1 cup vinegar and enough water to cover. Add a little salt to water.

PFEFERNUSSES (GERMAN CHRISTMAS COOKIES)

Mary Scheiber
New Haven, Ct.

Richard Scheiber
Supreme Secretary

2 c. sugar
4 c. flour
2 tsp. baking powder
1/2 tsp. each cloves, mace, cinnamon
5 eggs

1/2 c. citron
1/4 c. candied cherries
1/2 c. orange peel
1/2 c. nutmeats
1/2 c. lemon peel, grated

Sift dry ingredients and add eggs that have been thoroughly beaten. Stir in fruits and nuts. With well buttered hands, roll dough into small balls the size of hickory nuts. Bake in oven at about 350° for approximately 15 minutes.

ZUCCHINI WITH DILL (HUNGARIAN)

Pat Lechtenberg
2103 Barker
Lawrence, Ks.

Mike Lechtenberg
Council 1372
Member

Melt 1/2 cup butter in skillet. Add:

3 lb. zucchini, cut in 1/4 inch slices
1 Tbsp. dill

1 tsp. dill seed
Salt and pepper

Saute on low heat for 5 minutes. Beat 1 cup sour cream with:

1 Tbsp. lemon juice
1 tsp. sugar

1 tsp. paprika
Salt to taste

Heat while covering zucchini with sour cream mixture, but do not let boil. Sprinkle with more paprika and dill. Serves 4-6.

BEEF STROGANOFF

Ann Schuler	Albert Schuler, Sr.
314 E. Wichita Ave.	Council 3034
Russell, Ks.	Member

Cut 1 pound beef tenderloin or sirloin tip in pieces 2 inches long, 1/2 inch wide and 1/8 - 1/4 inch thick. Cook in butter, using only enough meat each cooking to barely cover bottom of pan. The meat will cook in a few minutes and should still show some pink spots. Salt and pepper as it starts cooking. Drain the butter and juices into a small bowl and meat into another bowl. Continue this until all meat is cooked. Return juice to pan, add:

1 large Tbsp. tomato paste
Generous pinch of basil
1 can sliced mushrooms

Just before serving, add 2/3 cup sour cream. Add the meat and heat but do not boil. Serve over rice or heated Chinese noodles. Serves 4.

My daughter obtained this recipe from a White Russian while in China.

HOT GERMAN POTATO SALAD

Irma M. Steinmetz	Virgil M. Steinmetz
501 Frazier	Council 6671
Valley Falls, Ks.	Member

Boil 6 potatoes in skin, cool, peel and slice thinly. Fry 6 slices of bacon. Cook 3/4 cup onion in 1/3 cup bacon fat. Mix in:

2 Tbsp. flour
1 or 2 tsp. sugar
1 1/2 tsp. salt
1/2 tsp. celery seed
Dash of pepper

Stir in:
3/4 c. water
1/2 c. vinegar

Boil 1 minute. Pour over potatoes, add bacon. May be kept and heated for an hour.

SWATCHBERRY MAULDAUSH

Mabel Dreher
401 E. 17th St.
Hays, Ks.

Eddie Dreher
Council 1325
Past Faithful Navigator

Dough:

Beat 2 eggs with a tablespoon of salt and 1/2 cup water, add flour to make it stiff, like a noodle dough. Roll out and cut in squares about 5 inches. Put approximately 2 tablespoons of washed berries in top of square of dough, add a tablespoon of sugar. Bring the 4 corners to the center and seal sides by pinching dough to form a pocket. Drop these pockets in a large kettle of boiling salted water and boil for about 5 minutes. With slotted spoon, lift out of water and place in bowl, add sauce over berry pockets.

Sauce:

Take 1 cube of oleo and put in frying pan, cut up 1 large onion and cook until onion is tender, then add about 2 cups of cream, half and half or evaporated milk. Heat until hot. You may also brown some bread cubes in butter to toss on top.

This recipe was used in the winter time when the berry was not available, using cottage cheese or the dry cottage cheese and same sauce.

ITALIAN BAKED RIGATONI WITH SAUCE AND RICOTTA

Mary Campo Eason
Indian Harbour Beach, Fl.

Thomas A. Eason
Supreme Director

Handed down to Mary Campo Eason, wife of Thomas A. Eason, Supreme Director, Florida, Knights of Columbus Board of Directors.

1 lb. rigatoni
Italian Sauce, prepared day before for more flavor
1/2 lb. Mozzarella cheese, sliced thin
1 lb. Ricotta, or 1 1/2 lb. cottage cheese (low fat cottage cheese acceptable)
Romano cheese, freshly grated or other favorites

Prepare rigatoni, following directions on box for al dente, approximately 15 minutes (omit salt for salt-free). Use a deep baking casserole dish and cover bottom with Italian Sauce. Line with cooked rigatoni. Follow by a layer of Ricotta or cottage

ITALIAN BAKED RIGATONI WITH SAUCE AND RICOTTA (Continued)

cheese. Then add layer of Italian sauce, followed by Mozzarella cheese and lots of grated Romano cheese. Continue the layering beginning with rigatoni and ending with Mozzarella cheese and cover top with grated cheese. Cover with aluminum foil and bake in 350° preheated oven for 30 minutes, decrease to 275° uncovered for another 15 minutes. Serve hot with delicious Italian salad, hot garlic/plain Italian bread and drink good Italian wine. Serves at least 8 people.

Italian Sauce:

2 onions, chopped fine
2 cloves garlic, minced
4 Tbsp. olive oil (safflower or corn oil)
1/2 c. chopped parsley
Dash of sugar
2 tsp. salt (omit for salt-free)
1 tsp. black pepper
1 (12 oz.) can tomato paste
1 c. red wine
2 (1 lb. 12 oz.) cans tomatoes (Suggest Progresso with basil or any good red tomatoes and use fresh basil or dried; place canned tomatoes in blender for 1 second or mash by hand)
2 c. water
1 bay leaf
1 tsp. oregano
Romano cheese

1. In Dutch oven, heat oil, add onion, garlic and saute. Do not allow garlic to burn, stir carefully. 2. Add tomato paste, half of water and stir over low flame about 5 minutes. 3. Add parsley, sugar, salt (optional), pepper, tomatoes, other half of water, oregano and bay leaf. Stir well. 4. Heat to boiling, reduce heat and simmer covered at least 2 1/2 hours. Add Romano cheese, red wine and continue simmering for another 1/2 hour. Sauce has more flavor prepared day before. Note: You will have leftover sauce to be used for other dishes.

Options: Add lean ground chuck to onions and garlic in Step 1. Add lean Italian sausage which has been parboiled for 15 minutes in small amount of water and fried until brown; add to sauce in Step 4. End pork chops, beef or veal, precooked, added during last half of cooking time. Fresh sauteed mushrooms may be substituted for any vegetarians in the family. Additional spices of your choice which will blend in well could be added.

FILET DE PORC AUX CHAMPIGNONS
(TENDERLOIN OF PORK WITH MUSHROOMS)

Denise D. Perron
Valleyfield, Quebec, Canada

Judge Maurice Perron
Supreme Director

- 1 tenderloin
- 1 clove garlic
- Paprika
- 2 Tbsp. butter
- 1 c. fresh mushrooms, thinly sliced
- 3 Tbsp. white wine or lemon juice
- Salt and pepper
- 1/2 tsp. marjoram
- 1 Tbsp. flour
- 1/2 c. heavy cream (35%)

1. Rub the tenderloin on both sides with the clove of garlic. Season with paprika and cook in hot butter on medium heat until golden. 2. Add mushrooms and stir quickly to cover with butter, then add wine, salt and pepper and marjoram. Cover and let simmer approximately 40 minutes or until tender. 3. Mix flour with cream. Take out the tenderloin from the dish and add the flour mix to the sauce when the meat is cooked. Stir without stopping until sauce is light and creamy. Season to taste. 4. Slice the tenderloin and spread the sauce over it. Serve with mashed potatoes, well seasoned, and a green vegetable of your taste and it is delicious. Serves 2. 5. You can accompany this dish with a good white wine (dry), like a chablis or a Prince Wilm from Alsace, France; or if you prefer a good red wine, like a Mommessin Export, Cuvée St-Pierre. (Of course, you can cook as many tenderloins as you need, transform the recipe accordingly.)

PATÉ DE FOIE DE VOLAILLE (CHICKEN LIVER PATÉ)

Denise D. Perron
Valleyfield, Quebec, Canada

Judge Maurice Perron
Supreme Director

- 5 c. water
- 2 tsp. salt
- 1 celery stalk
- 3 pieces of parsley
- Pepper
- 1 lb. chicken livers
- 1/2 tsp. Tabasco sauce
- 1 c. butter
- 1/4 tsp. nutmeg
- 2 tsp. dry mustard
- 1/4 tsp. ground cloves
- 1 medium onion, minced
- 1 clove garlic, minced
- 2 Tbsp. sherry, dry
- 1/4 c. stuffed olives, cut for garnish

In a cooking pan, boil the water on high heat. Then add salt, celery, parsley and pepper. Lower heat and simmer 10 minutes. Add the livers and cook an additional 10 minutes. Drip the

PATÉ DE FOIE DE VOLAILLE (CHICKEN LIVER PATÉ) (Continued)

livers and mash in blender, a small quantity at a time. Add the other ingredients and mix thoroughly. Put the whole thing in a dish and garnish the surface with olives. Place in refrigerator at least 6 hours before using it. This recipe is very easy and yet so delicious. You can serve it accompanied with French bread or hot toasts as an appetizer, or with a salad as a light meal. Gives 1 1/2 pounds.

CHRISTMAS EVE SALAD

Senora Teresa M. Gonzalez
Guadalajara, Mexico

Dr. Jose L. Gonzalez
Supreme Director

4 oranges
4 limes
4 apples
5 beets
1/2 lb. peanuts
2 big bananas

Boil beets and leave them in the water. Cut fruit separately in small pieces and add peanuts. Slice the beets and put both the beets and the fruit in a salad bowl and add the beet juice and serve cold.

PASTA FAGOLI (MACARONI AND BEANS)

Mrs. Juanita Esposito
Office Supervisor, Service Dept.
New Haven, Ct.

1/4 c. oil
1 large can Hunt's tomato sauce, or 2 small cans
1 can white kidney beans
1 clove fresh garlic or powdered garlic
1/2 c. chopped celery leaves and stems
3/4 lb. elbow macaroni

Put oil in 2 quart saucepan. Fry or sprinkle garlic. Add salt and pepper to taste. Add Hunt's tomato sauce and chopped celery leaves and stems. Simmer for 20 minutes. Boil macaroni separately in large saucepan for 10 minutes, drain. Add beans to tomato sauce and mix with macaroni. Simmer for 8-10 minutes. Makes approximately 4 servings.

CAPIROTADA (DESSERT)

Senora Teresa M. Gonzalez
Guadalajara, Mexico

Dr. Jose L. Gonzalez
Supreme Director

- 5 hard rolls
- 2 c. cooking oil
- 1 stick cinnamon
- 1 lb. brown sugar
- 2 c. water
- 1 small onion, cut in small pieces
- 2 oz. almonds, shelled and cut in small pieces
- 2 oz. seedless raisins
- 2 oz. dry cheese (white)
- 1 tomato, regular size, cut in small pieces

Cut hard rolls into thin slices and fry in oil and then drain. Boil cinnamon, tomato and onion and sugar separately in the water until they form syrup. Put on layer of bread on the bottom of a Pyrex dish, cover with small pieces of almonds, raisins and grated cheese, then put another layer of bread and continue in the same way with almonds, raisins and grated cheese as before until all have been used. Put syrup and put in 350° oven for 15 minutes. Serve cold. This dessert is used in Mexico at Easter time.

GREBBLES

Rita M. Gabel
Route 1
Hays, Ks.

Gene V. Gabel
Council 1325
Member

- 2 eggs, well beaten
- 1/2 tsp. allspice
- 1 Tbsp. sugar
- 1 c. sweet milk
- 2 Tbsp. sweet cream
- Pinch of salt
- 1 tsp. baking powder

Use enough flour to make a soft dough. Roll out this on floured board. Cut in strips and fry in deep Crisco. Sprinkle with powdered sugar.

ITALIAN LASAGNE

Margaret Weishaar
3634 Devon
Topeka, Ks.

Francis Weishaar
(Deceased)
Council 534

Meat Sauce:

1 lb. Italian sausage
1 clove garlic, minced
1 Tbsp. basil (whole)
1 1/2 tsp. salt
1 lb. can (2 c.) tomatoes
2 (6 oz.) cans (1/3 c.) tomato paste

Brown meat slowly, spoon off fat. Add remaining ingredients. Simmer uncovered 1/2 hour, stir now and then.

Lasagne: Cook 10 ounces lasagne or wide noodles until tender in large amount boiling salted water. This may take 15-20 minutes. Drain, rinse in cold water.

Cheese Filling:

3 c. fresh Ricotta or creamy cottage cheese
1/2 c. grated Parmesan or Romano cheese
2 Tbsp. parsley flakes
1 lb. Mozzarella cheese, sliced very thin
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper

Mix all ingredients, except Mozzarella. Place half the cooked noodles in a 13x9x2 inch baking dish, spread half the cheese filling, cover with half the Mozzarella cheese and half the meat sauce. Repeat layers. Bake in moderate oven at 375° for 30 minutes. Before cutting in squares, let stand 10 minutes; filling will set slightly. Makes 12 servings.

POTATO AND DUMPLINGS

Laurine Werth
Route 2, Box 45
Hays, Ks.

Larry Werth
Council 4166
State Ceremonials Chairman

Boil 2 or 3 medium sized potatoes, diced, in a 3 quart kettle 1/2 full of boiling water. Add 2 tablespoons salt. Boil potatoes until almost done. Add dumplings.

Dumplings:

3 c. flour
2 eggs
About 1 c. milk
1/2 tsp. salt
1/4 tsp. baking powder (optional)

POTATO AND DUMPLINGS (Continued)

Sift dry ingredients together, add eggs and enough milk to a medium stiff dough. Mix well, drop by teaspoonfuls into boiling water with potatoes, boil 8-10 minutes, then drain water and put in dish. Then heat 3/4 cup cream, pour over potatoes and dumplings. Top with buttered crumbs, using 1 cube oleo, put bread crumbs in oleo and brown. Or, omit cream and just use hot butter or oleo to put over top. They are also good when fried; just put in skillet and fry in oleo or butter and small onion.

POLISH PANCAKES

Mary Lyczak	Victor Lyczak
414 E. 2nd St.	Council 3034
Russell, Ks.	Member

1 c. flour	1 c. milk
3-4 eggs	1 tsp. salt
1/4 c. sugar	2 Tbsp. oil

Combine above ingredients; the batter will be very thin. Lightly oil skillet or griddle. Pour batter onto heated oil, tilt skillet to spread batter very thin. Flip when brown. Roll with syrup, powdered sugar, fruit (fresh or frozen), jelly.

KASSE NOODLE FILLING

Mrs. Ernest Wagner	Ernest Wagner
1701 Holland St.	Council 862
Great Bend, Ks.	Former Guard

2 c. cottage cheese	2 1/2 c. bread crumbs
Pinch of salt	2 eggs
1/3 c. sugar	1 c. raisins
1/3 c. butter or margarine	1/8 tsp. allspice

Fry raisins in butter, combine all other ingredients with raisins, moisten all with cream.

Noodle Dough:

3 eggs	1/2 c. milk
Pinch of salt	

Mix in flour to make a stiff dough. Roll out like noodle dough, cut in squares, about 4 inch squares. Fill with filling and bring corners together and pinch shut. Boil in salted water and serve with cream.

These noodles can also be filled with potatoes or apples. Boil potatoes until done, drain and mash, slice onion in lard and fry until brown. Add pepper and salt, lard with onions. Mix with mashed potatoes. Fill noodle and cook in salted water as Kasse noodle. For apple filling, slice apples in pan with a little lard, add sugar when done, a few bread crumbs fried in butter and added to the apples. Fill noodles same as for Kasse noodles.

AUSTRIAN KOLACH

Sophia J. Zemites	Joseph F. Zemites
811 Ash St.	Council 1867
Victoria, Ks.	Former District Deputy

2 c. scalded milk	3 beaten eggs
1 c. sugar	2 cakes or pkg. yeast
1 c. shortening	1/2 c. warm water
2 Tbsp. salt	7-8 c. sifted flour

Dissolve yeast in warm water. Add to the milk that has been cooled to lukewarm. Add shortening, sugar and salt, beat in eggs with some of the flour with an electric mixer. Mix in rest of the flour and knead well. Put into a greased bowl, cover and let rise. Divide dough, roll into a rectangle. Spread with butter and nut filling. Let rise. Bake in loaves. Brush tops with an egg wash. Bake in 350° oven. (Roll dough as for coffee cake.)

Filling:

2 c. ground nuts	1/2 tsp. cinnamon
1/2 c. milk	1 c. sugar

Cook over low heat to spreading consistency.

ITALIAN MEAT LOAF

Armella Gottschalk
409 N. Ohio
Coffeyville, Ks.

Marcus Gottschalk
Council 991
State Health Services Director

1 1/2 lb. lean ground beef
3 slices bread, cut up
1 (15 oz.) can tomato sauce
  (use 1/3 of it in mix)
2 eggs, beaten
1 small onion, chopped
1/2 tsp. oregano
Salt and pepper
4 slices Swiss or Mozzarella
  cheese at room temperature

Mix, except cheese, and put out on waxed paper. Lay cheese slices out singly on meat, lift the end of the waxed paper and roll it up like a jelly roll. Pour rest of tomato sauce over it. Bake at 350° for 1 hour and 50 minutes.

ITALIAN CONATINE

Jean Lauer
Westmoreland, Ks.

James Lauer
Council 902
District Deputy #13

3 c. assorted size macaroni
2 1/2 qt. salted boiling water

Cook macaroni in boiling water until tender. Drain and rinse.

Sauce:

1 1/2 lb. hamburger
2 Tbsp. olive oil
1 c. onions, diced
1 c. green pepper, minced
1 c. sliced fresh mushrooms
1-2 tsp. salt
1/2 c. celery, cut up
2 (15 oz.) cans tomato sauce
1 Tbsp. sugar
1/2 c. pitted ripe olives
Mozzarella and Cheddar
  cheese slices

Brown meat in oil, add onions, green pepper, celery and mushrooms. Simmer covered for 10 minutes. Add tomato sauce, sugar, salt and olives. Stir in macaroni. Add seasoning. Pour in large buttered casserole. Top with cheese slices. Bake at 325° for 25-30 minutes. Yield: 8 servings.

ITALIAN CREAM CAKE

Karen Zimmerman
406 E. 20th St.
Hays, Ks.

Dennis Zimmerman
Council 6984
Grand Knight

1/2 c. oleo
1/2 c. vegetable shortening
2 c. sugar
2 c. flour
5 eggs, separated
1 tsp. soda
1 c. buttermilk
1 tsp. vanilla
1 small can flaked coconut
1 c. chopped nuts

Cream oleo and shortening, add sugar and beat until smooth. Add egg yolks and beat. Combine flour and soda, add to first mixture alternately with buttermilk. Add vanilla, coconut and nuts. Fold in stiffly beaten egg whites. Pour into 3 greased 8 inch layer pans. Bake at 350° for 25 minutes or until golden brown.

Cream Cheese Icing:

8 oz. pkg. cream cheese, softened
1/4 c. oleo
1 lb. powdered sugar
1 tsp. vanilla
1/2 c. chopped nuts

Beat cream cheese and oleo. Add powdered sugar and mix well. Add vanilla and beat. Add nuts and spread on cake.

IRISH BREAD

Candice Maloney
812 E. Northview
Olathe, Ks.

Patrick Maloney
Council 3020
Recorder

4 c. flour
1 1/2 sticks oleo
1 level tsp. baking soda
2 tsp. baking powder
1 tsp. cream of tartar
2 tsp. vanilla
2 eggs, unbeaten
1 c. raisins
1 c. currants
1 1/2 c. sugar

Cream oleo and sugar together until creamy and smooth. Add eggs and vanilla. Mix all dry ingredients and add to mixture. Add raisins and currants. If too dry, add buttermilk. Pour into greased baking pan. Bake at 350° for 1 hour or until golden brown.

FRUIT-FILLED KOLACHES

Janice Garvert
Route 2, Box 62
Plainville, Ks.

Howard Garvert
Council 1857
Past Grand Knight

- 2 c. milk
- 2/3 c. butter or margarine
- 3/4 c. sugar
- 2 tsp. salt
- 2 pkg. active dry yeast
- 1/2 c. lukewarm water
- 2 eggs
- 8 c. sifted flour

Scald milk. Add butter, 3/4 cup sugar and salt. Cool to lukewarm. Sprinkle yeast on lukewarm water, stir to dissolve. Add yeast, eggs and 2 cups flour to milk mixture. Beat with electric mixer at medium speed until smooth, about 2 minutes, scraping bowl occasionally. Add enough of the remaining flour to make a soft dough. Turn dough onto floured surface, let rest 10 minutes. Knead dough until smooth and satiny, about 10 minutes. Place dough in greased bowl, turn over to grease top. Let rise in warm place until doubled, about 1 1/2 hours. Divide dough into quarters. Divide each quarter into 12 equal pieces. Shape each piece into a smooth ball. Place balls about 3 inches apart on greased baking sheets. Let rise until doubled, about 45 minutes. When ready to bake, make a deep indentation in the center of each ball. Fill with 1 teaspoon of your favorite fruit pie filling. Bake in 375° oven for 15 minutes or until golden brown. While rolls are warm, ice with powdered sugar icing.

IRISH TRIFLE

Candice Maloney
812 E. Northview
Olathe, Ks.

Patrick Moloney
Council 3020
Recorder

- Sponge cake
- Jello
- Drained fruit cocktail
- Strawberries
- Sliced peaches
- Whipped cream

Put a layer of sponge cake, cut in squares, in bottom of glass bowl. Put a layer of drained fruit cocktail on top. Alternate with layer of strawberries, then a layer of sponge cake, then a layer of sliced peaches. When all is topped, pour jello on top; it will soak through. Refrigerate until set. When serving, top with whipped cream. Use any flavor jello desired.

FRENCH MEAT PIE

Della Bedard
Hays, Ks.

Levi Bedard
Council 1325
Former Deputy Grand Knight

- 1 c. fresh ground pork
- 2 c. lean hamburger
- 1/2 tsp. allspice
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 Tbsp. flour

Cook meat, salt, pepper and allspice on stove with 1 quart water. Cook until meat is done, about 1/2 hour. Add 2 tablespoons flour with little water for thickening juice. Crust is made like any other pie crust, only add a little more water to crust dough so it's not so rich. Put in pie pan like you would any other double pie. Bake until brown.

BOHEMIAN SPICED DRESSING

Pauline Micek
Route 2
Atwood, Ks.

Kenneth Micek
Council 3033
Grand Knight

Good for turkey, chicken or pork chops.

- 1 loaf of cracked wheat old home bread
- 2/3 c. celery
- 2/3 c. onion
- 1/3 c. parsley
- 1 pt. fresh chicken broth
- 3 Tbsp. chicken bouillon
- 3 eggs
- 2 c. milk
- 1 Tbsp. sage
- 1 tsp. marjoram
- 1/2 tsp. pepper
- 1 1/2 c. cracker meal

Break bread into pieces. Cook celery, onion and parsley together until tender. Beat together eggs and milk. Add spices. Pour cracker meal on top of broken bread together with milk, vegetable and spice mixture and toss thoroughly. Bake at 325° approximately 45 minutes to 1 hour.

MAKOVY DORT (BOHEMIAN POPPY SEED CAKE)

Doris Ptacek
Route 1, Box 56
Wilson, Ks.

John Ptacek
Council 1924
Former District Deputy

3/4 c. poppy seed
3/4 c. milk
1 1/2 c. sugar
3/4 c. shortening
2 c. sifted flour
2 tsp. baking powder
1 tsp. vanilla
4 egg whites, beaten

Soak poppy seeds in milk for 5-6 hours or overnight. Cream together shortening and sugar. Add soaked poppy seeds and the flour with baking powder. Beat well and add vanilla. Fold in egg whites. Bake in 2 layers at 375° about 25 minutes or until done.

Filling:

2 egg yolks
1/2 c. sugar
1 1/2 Tbsp. cornstarch
1 c. milk, scalded
Pinch of salt
1/2 c. chopped nuts
1/2 c. coconut, if desired

Mix dry ingredients and well beaten egg yolks. Stir in scalded milk. Cook in double boiler for 15 minutes, stirring constantly. Remove from heat and cool. Add vanilla and nuts, then spread between layers.

Frosting:

2 c. sugar
3/4 c. cream

Boil to soft ball stage. Take off, beat until ready to spread on cake.

SLOVENE STRAUBE - TWISTS

Mrs. J. Kenneth Burbach
1205 Bitner Drive
Pittsburg, Ks.

John Kenneth Burbach
Council 883
Past Grand Knight

1 c. milk
8 oz. sour cream
5 c. flour (approx.)
1 tsp. baking powder, sifted with flour
2 tsp. vanilla
1/4 lb. butter, soft
4 eggs, well beaten
4 Tbsp. powdered sugar
1/2 tsp. salt

Stir ingredients first with a large spoon and then work with hands until dough is soft, but does not stick to hands. Let it rest about 15 minutes. Roll out on floured board, cut in rectangular pieces, 2x4 inches, with a slit in the center lengthwise. Have grease very hot, use large burner and large skillet with grease at least 1 inch deep. Fry very quickly; you are kept very busy turning them and removing from grease. If you are working alone, it is a good idea to have all the pieces cut before you begin to fry as you will not have time to do both. They may be sprinkled with powdered sugar or regular sugar if you want a sweeter taste.

KRAJANKI CYNAMONOWE (CINNAMON CUTS)

Teresa Kijowski
1606 N.W. 2nd St.
Abilene, Ks.

Stanley Kijowski
Council 1661
Former Financial Secretary

- 3 c. flour
- 3 whole eggs
- 1 1/2 c. sugar
- 1/2 c. raisins
- 1/2 c. nutmeats
- 1 tsp. soda
- 1 Tbsp. water
- 1 tsp. cinnamon
- 1 Tbsp. butter

Cream butter, sugar and eggs. Dissolve soda in water, add to mixture. Sift flour with cinnamon and add. Add raisins and nutmeats and mix well. Roll into long strips about 1 inch thick and flatten to about 2 inches in width. Bake in 350° oven for 25 minutes. Remove from oven, slice diagonally and return to oven for 15 minutes. These will keep indefinitely.

BUTTER BALLS

(Very Good)

Shirley Arnhold
850 E. 6th St.
Russell, Ks.

Ben Arnhold
Council 3034
Member

- 1 1/2 loaves bread, dried and crumbled, or 6 c. bread crumbs
- 3/4 tsp. baking powder
- 4 eggs
- 1/2 lb. butter
- 3/4 tsp. allspice
- 1/2 tsp. salt
- 1/2 c. cream

Beat eggs and melt butter. Mix into bread crumbs. Add remaining ingredients and shape into balls. Drop in boiling chicken noodle soup.

BIZOCOCHITOS (CHRISTMAS COOKIES)

Elsie Miller
2909 Hillcrest
Hays, Ks.

Elmer Miller
Member

1 c. sugar
2 c. lard
1 tsp. anise seed
2 eggs

6 c. flour, sifted
1 tsp. baking powder
1 tsp. salt
1/4 c. water

Cream lard with hand thoroughly. Add sugar and anise. Beat eggs and add lard. Mix. Blend until light and fluffy. Stir flour with baking powder and salt, add to first mixture. Add water and knead until well mixed. Roll 1/2 inch thick and cut into fancy shapes. Roll top of each cookie in a mixture of cinnamon and sugar. Make in a moderate oven until slightly brown.

Topping for Cookies:

1 tsp. cinnamon

1/2 c. sugar

SLOVAK KOLACKY

Frances Pfleiger
Box 121
Logan, Ks.

Edwin E. Pflieger
Council 2127
Grand Knight

1 cake yeast
2 1/2 c. potato water, lukewarm
1/2 c. shortening

2 Tbsp. sugar
2 tsp. salt
5 c. flour

Crumble yeast in 1/2 cup potato water. Cream shortening and sugar. Add salt and yeast mixture. Add sifted flour gradually. Knead well. Let rise in warm place until double in bulk. Turn out on floured board. Pat and pull the dough. Cut in squares. Place filling on each square. Draw the corners together and pinch edges. Place on baking sheet and let rise until light. Bake at 350° for 20 minutes. Prune, poppy seed, apricot or nut fillings may be used.

CIASTKA Z KONSERWA (POLISH TEA CAKES)

Teresa Kijowski
1606 N.W. 2nd St.
Abilene, Ks.

Stanley Kojowski
Council 1661
Former Financial Secretary

1/2 c. butter
1/2 c. sugar
1 egg yolk, slightly beaten
1 c. flour
1/2 tsp. salt
1/2 tsp. vanilla

Cream butter and sugar until light. Add egg yolk, mix well. Add flour sifted with salt, mix. Roll dough into small balls, dip in unbeaten egg whites and roll in finely chopped nuts. Place on buttered baking sheet and press down center of each with thimble. Bake in 325° oven for 5 minutes. Remove and press down again with thimble and return to oven for about 10-15 minutes. Remove from oven and fill indentation with preserves while still warm.

SLOVENE POTICA (POTIZA)

Mrs. J. Kenneth Burbach
1205 Bitner Drive
Pittsburg, Ks.

J. Kenneth Burbach
Council 883
Past Grand Knight

2 cakes compressed yeast
1 pt. lukewarm milk or water
1 c. softened butter
1 c. sugar
1 tsp. sugar
8 c. flour
3 or 4 eggs, well beaten
1 Tbsp. salt

Mix yeast and lukewarm milk or water, add 1 teaspoon sugar and 1 cup of the flour. Set aside to rise. Cream together butter, 1 cup sugar, eggs and salt and add remaining flour and yeast mixture alternately. Let rise until double in size. Knead and let rise another 1/2 hour. Divide into 3 balls for 3 loaves. Roll out and brush with melted butter and sprinkle with cinnamon.

Filling:

1 c. honey
1/4 tsp. salt
2 egg whites, beaten stiff
1 lb. ground walnuts
1 c. raisins, softened in scalding water and drained (optional)

Mix together and fold in egg whites and vanilla. Spread dough with nut mixture and roll up. Seal edges well. Let rise

SLOVENE POTICA (POTIZA) (Continued)

in well greased pans 1/2 hour. Bake 1 - 1 1/2 hours in 350° oven. Cool on racks. Grated rind of 1/4 lemon and 1 teaspoon lemon juice may be used in place of vanilla. This bread stores and freezes well.

KAPUSTA CZERWONA (RED CABBAGE)

Teresa Kijowski
1606 N.W. 2nd St.
Abilene, Ks.

Stanley Kijowski
Council 1661
Former Financial Secretary

1 medium head red cabbage
1 Tbsp. salt
1 c. red wine
1 Tbsp. butter
1 Tbsp. flour
1 tsp. sugar
Dash of pepper
Dash of ground cloves
1 Tbsp. vinegar

Shred cabbage, cover with salt and let stand 10 minutes. Drain the liquid. Cover cabbage with boiling water and cook until tender. When nearly done, add wine, sugar and spices. Brown butter, blend in flour and add 1 cup cabbage liquid. If wine is not sour, add vinegar for tartness. Cook until smooth and mix with cabbage. Serve with steak or game.

BIEROCKS

Eloise Becker
Route 1, Box 163
Osborne, Ks.

Adolph C. Becker
Council 4759
Member

1 lb. hamburger
1 medium head cabbage
2 medium onions, chopped
Salt and pepper to taste

Brown hamburger, salt and pepper lightly, add cabbage and onion, simmer until cabbage is done. Set aside to cool. Have bread dough or hot roll mix ready to roll. Roll out to 1/4 inch thick and cut in 4 inch squares. Put about 3 tablespoons hamburger in center of each square. Bring the 4 corners together and pinch shut firmly. Set in pan and let rise about 30 minutes. Bake at 350° for 25 minutes or until browned. Serve hot.

SAUERA GURKE IM TOPF
(OPEN CROCK SOUR PICKLES)

Irene Sander	Louis R. Sander
Route 1	Council 2794
Gorham, Ks.	Grand Knight

Mix and bring to boiling point:

3 qt. water	1/4 c. vinegar
1/2 c. salt (scant)	Garlic salt (optional)

Place firm medium size cucumbers in open crock. Cover with a generous amount of dill. Pour hot solution over them, making sure there is enough brine to cover. Weigh down with a heavy object. Keep in a warm place. Ready to eat in 3 or 4 days.

CREAM BEAN AND NOODLE SOUP

Lydia Copp	Luke Copp
139 2nd St.	Council 2794
Gorham, Ks.	Member

Cook navy beans in plenty of salted water until done. When beans are done, add noodles and bring to good boil. Turn off heat and add 1 cup sour cream. I always add several tablespoons of vinegar. Serve with hot fried bread. If short on time, take frozen sweet hot rolls, thaw and roll out, then cut a slit in dough and drop in hot oil, turn once. My family always enjoys this treat.

GALUSKIES (PIGS IN BLANKETS)

Delores Legleiter	Alvin Legleiter
508 E. 12th St.	Council 2970
LaCrosse, Ks.	State Secretary

1 (3 lb.) head cabbage	3 Tbsp. salt
2 lb. ground pork	1 c. shredded cabbage
1 1/2 lb. ground chuck	1 (No. 2 1/2) can sauerkraut (optional)
1 large onion	
1/3 c. raw rice	

Cut out heart of cabbage. Pour boiling water into cavity until leaves separate easily. Separate leaves, being careful not to break them. Mix meats, diced onion and shredded cabbage with salt and rice. Place small rolls of meat mixture, about

1/3 cup each, in each leaf and roll up loosely. Place on bed of kraut or bed of cabbage leaves in kettle. When all of the rolls have been put in place, spread other half of kraut, or cabbage leaves, on top. Add 1-2 cups water. Put lid on tightly and steam for 3 hours or more on low heat. Makes about 20 rolls.

KAPUSNIAK (SAUERKRAUT SOUP)

Teresa Kijowski
1606 N.W. 2nd St.
Abilene, Ks.

Stanley Kijowski
Council 1661
Former Financial Secretary

- 1/2 qt. sauerkraut
- 1 c. mushrooms, chopped
- 2 qt. water
- Salt and pepper to taste
- 2 Tbsp. butter
- 1 small onion
- 1 Tbsp. flour

Rinse sauerkraut twice. Wash mushrooms. Cover sauerkraut and mushrooms with water and cook until tender, about 1 1/2 hours. Chop onion and fry in butter and add to soup. Brown flour in the other tablespoon of butter until nut brown. Pour 3 tablespoons soup into the browned flour, mix and add to soup. Bring to boiling point and serve.

BOHEMIAN HOUSKA

Mary H. Foran
Route 1, Box 62
Wilson, Ks.

William R. Foran
Council 1924
Past Grand Knight

- 4 c. scalded and cooled milk
- 1 c. melted lard
- 1/2 c. sugar
- 1 c. instant potatoes
- 2 beaten eggs
- 2 Tbsp. salt
- 8-9 c. sifted flour, or enough to make soft dough

To scalded milk, add lard, potatoes, sugar, salt, beaten eggs, part of flour. Add softened yeast and beat. Add rest of flour. Knead lightly. Let rise until double in bulk, punch down and let rise again. Divide dough into 18 parts to make 2 houskas. Press flat on board and put on each round dough raisins (both light and dark), nuts and candied fruit. Roll each part in long roll, then braid 4 rolls, 3 rolls and 2 rolls. Place on top of each other in pan that is well greased. Let rise. Bake 1 hour in 325° oven. When cool ice with powdered sugar, BOHEMIAN HOUSKA (Continued)

Crisco and milk icing. Sprinkle with nuts and cut up red and green candied cherries.

GALARETA (JELLIED PIGS FEET)

Teresa Kijowski
1606 N.W. 2nd St.
Abilene, Ks.

Stanley Kijowski
Council 1661
Former Financial Secretary

- 4 pig shanks, cut in halves
- 2 pork shanks
- 1 onion, well browned
- 1 stalk celery, chopped
- 1 sprig parsley, cut fine
- Salt
- 1 clove garlic
- 5 whole peppers
- 5 whole allspice
- 4 bay leaves
- 1 Tbsp. vinegar

Wash feet and shanks. Put into large kettle and cover with water. Bring to boiling point and skim. Add onion, celery, parsley, garlic and spices and simmer covered, very slowly, about 4 hours, or until meat comes off bones easily. Cool, strain, remove the bones and spices. Return meat to liquid, add salt and vinegar and pour into loaf or tube pan. Set in refrigerator until firm. Scrape fat from top. Garnish with cooked carrot slices, lemon slices and hard cooked eggs.

KUCHENS

Delphine Schmidt
Schoenchen, Ks.

John Schmidt
Council 4166
Past Grand Knight

- 2/3 c. lard
- 2/3 c. sugar
- 1 1/2 c. milk
- 1 pkg. yeast
- 4 c. flour
- 1 tsp. salt
- 3 eggs

Scald, cool to lukewarm. Add yeast softened in lukewarm water. Beat eggs, add about 1/2 of the flour. Knead until smooth. Add rest of the flour or enough to make a soft dough. Knead down 3 times. Then take 1 tablespoon of dough, press out with hand. Put any kind of filling in it that isn't too watery. Pinch together and leave that on top where you pinch together. You may put crumbs on top if you like.

ONIONS AND APPLES (OLD GERMAN RECIPE)

Liz Schmidt
Schoenchen, Ks.

Alex Schmidt
Council 4166
Past Grand Knight

2 c. onions, sliced
3 c. apples, peeled and thinly sliced
2 Tbsp. butter or bacon fat
2 tsp. brown sugar
Pinch of salt

Put butter or bacon fat into skillet with onion and apples. Cover and simmer over low heat until apples are soft and onions tender, about 10 minutes. Add 2 tablespoons brown sugar and salt lightly. Will serve 4. Excellent with any kind of meat.

GALUSKIES (PIGS IN BLANKETS)

Irene Sander
Route 1
Gorham, Ks.

Louis Sander
Council 2794
Grand Knight

2 medium heads cabbage
2 c. uncooked rice
2 tsp. salt
1 tsp. pepper
4 lb. hamburger
1 lb. ground pork
2 medium onions, chopped

Remove core from cabbage, put in boiling water until leaves are limp. Separate leaves. Combine meat, rice, salt, pepper and onion, mix well. Shape into rolls. Place a roll of meat into each cabbage leaf, roll up. Lay cabbage rolls in kettle. Pour about a quart of water over them and cook on low heat for 2 hours or until done.

ITALIAN CREAM TORTE CAKE

Joan E. Rossetto
2541 S.E. Alexander Dr.
Topeka, Ks.

Thomas J. Rossetto (PGK)
Council 534
Insurance Field Agent

Cream well:

1 stick butter
1/2 c. Crisco
2 c. sugar

Add 5 egg yolks, 1 at a time. Sift:

2 c. cake flour
1 tsp. soda

ITALIAN CREAM TORTE CAKE (Continued)

Add flour mix to creamed mix alternately with 1 cup buttermilk. Add 1 cup Angel Flake coconut. Fold in 5 egg whites, beaten stiff. Pour into 3 (9 inch) pans. Bake at 350° for 25-30 minutes.

Icing: Cream -

1 stick margarine
1 (8 oz.) cream cheese

Add:
1 box confectioners sugar
1 tsp. vanilla

Beat well.

GERMAN OAT CAKE

Marietta Lichter
Olmitz, Ks.

Alvin E. Lichter
Council 2100
Member

1 1/4 c. boiling water
1/2 c. butter or margarine
1 1/2 c. sifted flour
1 c. granulated sugar
1/2 tsp. salt
3 eggs

1 c. quick cooking rolled oats
1 (4 oz.) bar sweet cooking chocolate, broken
1 tsp. baking powder
1 c. packed brown sugar

In mixing bowl, pour boiling water over oats, add 1/2 cup butter or margarine and the chocolate. Let stand 20 minutes, stir until well combined. In large bowl, sift together the flour, sugar, soda and salt. Stir in 1 cup brown sugar. Add eggs and oatmeal mixture. Beat at low speed on electric mixer just until thoroughly combined. Turn into greased and floured 13x9x2 inch baking pan. Bake in 350° oven for 35-40 minutes, or until cake tests done. Spread Caramel Nut Topping evenly over hot cake. Broil 4-5 inches from heat for about 1 minute or until bubbly. Serve warm or cool.

Caramel Nut Topping:

6 Tbsp. butter or margarine
1/4 c. light cream

3/4 c. brown sugar
1/2 c. chopped pecans

In small saucepan, combine butter, brown sugar and cream.

GERMAN OAT CAKE (Continued)

Cook and stir until mixture boils, reduce heat and simmer for 2-3 minutes, until slightly thickened, stirring frequently. Add nuts. Spread on hot cake and broil for 1 minute.

GALUSHKYS (PIGS IN BLANKET)

Marilyn Stuhlsatz
714 N. Kokomo
Derby, Ks.

Bill Stuhlsatz
Council 4458
State Program Director

3 lb. ground beef
1 lb. ground pork
1 (3 lb.) head cabbage
1 large onion
1 1/4 c. rice

3 tsp. salt
1/4 tsp. pepper
1 medium can sauerkraut
1 small can sauerkraut juice*
1 small can tomato soup*

Mix beef and pork well, add salt, pepper, diced onions and rice. Make small meat balls. Pour boiling water over cabbage leaves (makes it easy to wrap meat balls in cabbage). Put meat ball mixture on drained cabbage leaf, roll up and stick ends of cabbage in meat ball. Place in large kettle, place sauerkraut on top, pour in sauerkraut juice and tomato soup. Cover with water and bring to boil. Cook on low temperature for approximately 2 hours. Makes approximately 25 meat balls. This may also be baked in 325° oven for 2 - 2 1/2 hours.

*Use these ingredients if family likes this type of flavoring.

GERMAN CANNED WATERMELON

Carol Dreher
803 S. Main St.
Plainville, Ks.

Eddie Dreher
Council 1857
Member

Red part
1 c. vinegar
2 Tbsp. salt

3 c. water
3 Tbsp. sugar
Some dill in jar

Bring all to boil, put in jars.

WIENER SCHNITZEL (GERMAN)

Thelma Conway	Loyd Conway
Natoma, Ks.	Council 1857
	Member

1 1/2 lb. steak, 1/2 - 3/4 inch thick	1/4 tsp. pepper
1 medium onion, thin sliced	1 c. dairy sour cream
1 clove garlic, minced	1 bouillon cube in 1/3 c. hot water
1/4 c. flour	1 Tbsp. paprika
1 tsp. salt	3 dashes Tabasco sauce

Cut meat in serving pieces and pound. Cook with onion and garlic in fat until tender. Dip steak in seasoned flour, salt and pepper. Brown on both sides, add onions and garlic. Cover, cook slowly 15 minutes more. Combine remaining ingredients. Pour over meat. Cover tightly and simmer 15 or more minutes.

BLATZ-CORN BALLA (GERMAN) (POPCORN BALLS)

Irene Sander	Louis Sander
Route 1	Council 2794
Gorham, Ks.	Grand Knight

1 c. molasses or syrup	1 c. brown sugar
1/4 c. water	1 tsp. vinegar
2 Tbsp. butter	2 qt. or more popped corn

Combine all ingredients, except popcorn. Cook over medium heat, stirring constantly to hard ball (260°). Slowly pour over popped corn, mixing well. Form into balls.

KASE MULTASCHEN (CHEESE-FILLED POCKETS) (GERMAN)

Dolores Haselhorst	Orville Haselhorst
Route 2, Box 29	Council 4166
Hays, Ks.	Grand Knight

Dough:

3 c. flour	1 tsp. salt
2 eggs	

Add enough milk to make a fairly stiff dough.

KASE MULTASCHEN (CHEESE-FILLED POTATOES) (GERMAN) (Continued)

Cheese:

1 (16 oz.) dry curd cottage cheese
2 eggs
3/4 tsp. salt
3 Tbsp. onions, cut fine
2 c. cream, sour
3/4 cube oleo
2 slices onion
Few cubed bread crumbs

Roll out dough fairly thin. Cut in 3 inch squares. Put a spoonful of cheese in each square. Pinch 4 corners and drop in boiling salt water. Boil for about 5 minutes, then drain. Put in pan, pour 2 cups sour cream over it. Heat 3/4 cube oleo, onions and bread crumbs. Cook until brown. Then pour on top cheese pockets. This makes about 24 cheese pockets.

KUCHEN

Mrs. Paul Werth
Rt. 2
McCracken, Ks.

Paul Werth
Council 4166
Past Grand Knight

Basic Roll Dough (double for 3 coffee cakes):

1 pkg. active dry yeast
1/4 c. warm water

Soften yeast in warm water (110°).

1 c. milk, scalded
1/4 c. sugar
1/4 c. shortening
1 tsp. salt
1 egg
3 1/2 c. all-purpose flour

Combine milk, sugar, shortening and salt. Let cool to lukewarm. Add 1 1/2 cups flour, beat well. Beat in yeast and egg. Gradually add remaining flour and form a soft dough. Place in well greased bowl, turning over to grease surface. Cover, let rise until double.

Toppings:

Pumpkin:

2 egg yolks
2-3 Tbsp. light cream or canned milk
2/3 - 1 c. sugar
Cinnamon, if desired
Pumpkin spice

Cherry (for 1 cake):

4 c. fruit	2 c. sugar
2 1/2 Tbsp. minute tapioca	

Mix together, bring to a boil. Boil a few minutes. Let cool before putting on dough.

Schwatzberren (blackberry) (for 1 cake):

4 c. fruit	2 c. sugar
2 Tbsp. minute tapioca	

Mix tapioca and sugar, put over blackberries.

Put dough into greased cookie sheets. Put on topping of your choice. Then put on crumbs.

Crumbs:

1 cube oleo	1 1/4 c. flour
1/4 c. shortening	1 c. sugar

Mix together until crumbly. Put on top of cake. Bake at 350° until browned.

ITALIAN SPAGHETTI SAUCE

Fay Masters	Nick D. Masters
606 Monroe	Council 5212
Scott City, Ks.	Grand Knight

2 cans tomato paste	1 Tbsp. Italian seasoning
1 can tomato sauce	4 c. water
1 Tbsp. lard	Salt, pepper, garlic and onion (chopped), added to taste

First heat lard, salt, pepper, garlic, onion and bay leaf to brown. Add tomato paste, sauce, water and Italian seasoning. Cook over low heat 4 hours or longer until medium thick.

BIEROCKS

Janet Klaus
1121 Drum
Hays, Ks.

Joseph L. Klaus
Council 1325
Member

3 lb. hamburger	1 small head cabbage, shredded
1 onion, cut in small pieces	Salt and pepper to taste

Fry all of this until done, drain. Roll out bread or sweet dough. Cut into squares, about 4 or 5 inches. Place a small amount of mixture on each square. Bring 4 corners together and pinch ends. Place on greased baking sheet. Let rise for about 1/2 hour. Bake at 400° until brown.

CHOW MEIN

Linda Ketzner
Route 2
Bird City, Ks.

Ernie Ketzner, Jr.
Council 6665
Member

1 1/2 lb. pork steak	1 1/2 lb. beef steak (round steak)

Brown first, then add:

2 large onions, cut large	2 c. water
2 pkg. celery, cut large	4 Tbsp. soy sauce (more if you like)

Simmer until meat is tender, 1-2 hours, then thicken with cornstarch. Add 2 cans bean sprouts. Heat and serve over white rice.

MEXICAN MEAT LOAF

Dean Rosenhamer
437 N. Fern
Wichita, Ks.

William J. Rosenhamer
Council 4118
Deputy Grand Knight

1 doz. flour tortillas	1 (12 oz.) can tomato sauce
1 lb. cheese, grated	1 can green chilies, chopped
2 lb. hamburger	1 can chicken and rice soup
1 jar taco sauce	1 can cream of mushroom soup
1 medium onion, chopped	1 greased casserole dish

MEXICAN MEAT LOAF (Continued)

Brown hamburger and onion in skillet, drain. Add taco sauce, tomato sauce, green chilies and soup. Let simmer. Take 6 tortillas, tear in pieces and put in bottom of casserole dish. Add 1/2 of hamburger mixture. Sprinkle on 1/2 of cheese. Tear remaining 6 tortillas and repeat, adding rest of hamburger mixture and rest of cheese. Place in preheated 350° oven until cheese is melted. Serve.

BLITZ KUCHEN (GERMAN)

Louise Dechant	LaVerne Dechant
Box 127	Council 2340
Liebenthal, Ks.	Past Grand Knight

Blend:

1 c. fat or shortening	1 c. sugar

Beat in 4 egg yolks, 1 at a time. Add:

1/2 c. milk	1 c. flour, sifted with
1 tsp. vanilla	1 tsp. baking powder

Spread in 2 greased and floured cake pans, square or round. Sprinkle 1 cup chopped nuts over batter. Over this, spread a stiff meringue of:

4 egg whites	1 c. sugar

Bake at 350° until done, 25-30 minutes. When baked and almost cool, spread top of meringue of first layer with apricot jam (any other favorite jam may be used). Turn second meringue layer upside down, so that jam is between the 2 meringues. Cover cake with whipped cream and garnish with chopped maraschino cherries.

GERMAN MERINGUE COOKIES

Elizabeth Seidl	Louis Seidl
Otis, Ks.	Council 2100
	Member

2 c. blanched slivered almonds	1 c. sugar
2 egg whites	1/2 peel of lemon, grated

GERMAN MERINGUE COOKIES (Continued)

Beat egg whites very stiff. Add sugar and lemon rind. Mix in almonds. Line a cookie sheet with aluminum foil and drop by heaping teaspoon on sheet. Bake at 300° until done. Remove from sheet when cool.

ENCHILADAS

Virginia Glotzbach
Paxico, Ks.

Bill Glotzbach
Council 1392
Member

Buy canned or frozen tortillas
Salad oil
12 tortillas
1 lb. hamburger
1/2 clove garlic, minced
Enchilada sauce

1 tsp. salt
1/8 tsp. pepper
1 large onion, chopped fine
1/2 c. chopped ripe olives
3/4 lb. mild Cheddar cheese, shredded

Heat a small amount of oil in skillet. Brown tortillas lightly on both sides (only a few seconds for canned tortillas). Do not allow tortillas to become crisp as they need to be rolled. Drain tortillas between layers of absorbent paper. Brown hamburger with garlic, salt and pepper. Keep hot. On each tortilla, place 2 tablespoons hamburger, 1 tablespoon chopped onion, 2 teaspoons chopped olives and 1 1/2 tablespoons shredded cheese. Roll tortillas tightly around meat and cheese filling. Pour 1 cup enchilada sauce in a greased jelly roll pan. Spread sauce over bottom of pan. Place rolled tortillas, folded side down, in sauce. Spoon 2 tablespoons enchilada sauce evenly over each tortilla. Sprinkle remaining shredded cheese over tortillas. Bake at 350° for about 20 minutes or until sauce starts to bubble.

Enchilada Sauce:

3 Tbsp. butter or oleo
1 medium onion, chopped
1/2 medium green pepper, chopped

2 (8 oz.) cans tomato sauce
1 c. water
1/8 tsp. Tabasco sauce
1 Tbsp. chili powder

Saute onion in butter until clear. Add green pepper and saute for about 1 minute longer. Stir in tomato sauce, water, Tabasco sauce, chili powder. Simmer over low heat for about 30 minutes. Makes about 3 cups sauce.

MEXICAN WEDDING CAKES

Teresa Sleefe
408 Maple St.
Coffeyville, Ks.

Richard Sleefe
Council 991
Member

1 c. soft butter or margarine
1 c. powdered sugar
2 c. all-purpose flour
1/4 tsp. salt
1 tsp. vanilla

Combine butter, sugar, salt and vanilla in a bowl. Cream until light and fluffy. Mix in flour. Pinch off small pieces of dough, flatten into circles on ungreased baking sheet. Bake at 400° for 8-10 minutes or until creamy tan in color. Roll in powdered sugar while hot. Cool, roll in powdered sugar again. Makes about 5 dozen cookies.

GREEN ENCHILADAS

Alice Marie Schrant
Gorham, Ks.

Everett Schrant
Council 2794
Deputy Grand Knight

1 (4 oz.) can green chilies
1/2 c. oleo
2 c. milk
1 lb. Velveeta cheese
3 Tbsp. flour
1/2 tsp. salt

To make sauce, mix flour, salt, oleo and milk in saucepan. Cook until thick. Cut cheese into chunks and melt in sauce and add chilies. Brown and drain 1 pound hamburger. Add 1 teaspoon chili powder. Set aside. Flour tortillas, fill with meat, chopped onions and grated Cheddar cheese. Roll tortillas and put in pan. Pour sauce over enchiladas. Bake 30 minutes at 350°. Cover pan with foil.

RISSOTA

Florence Stickney
2108 B St.
Garden City, Ks.

Harold Stickney
Council 2795
Program Chairman

1 c. rice, quick cooking
1 bouillon cube, rice or chicken
2 c. water
1/2 medium size onion
1 Tbsp. butter

Chop onion, brown in butter. Add rice, stir until browned, add 2 cups water, cover and cook 15 minutes with bouillon cubes dissolved in water, or until rice is soft.

HAMBURGER ITALIAN BAKE

Mrs. Regis Henry	Regis Henry
Centralia, Ks.	Council 1769
	Past Grand Knight

Brown:

1 1/2 lb. hamburger	1 small onion

Salt to taste. Drain off any excess grease. Then add and bring to boil:

1 c. milk	1/2 tsp. oregano
1 envelope Lipton's tomato cup of soup	1 c. large curd cottage cheese
	1/4 tsp. basil

Pour in casserole and top with 1/2 cup Parmesan cheese and cover with biscuits. Bake in 350° oven for 20 minutes or until biscuits are brown.

POLISH CHRISTMAS STARS

Dorothy Yutrzenka	Medard Yutrzenka
Argyle, Mn.	Supreme Director

1/2 lb. cream cheese	1 c. butter
2 c. flour	

Mix cheese and butter, add flour and blend. Chill mixture. Roll 1/8 inch thick on cloth that has been sprinkled with powdered sugar. Cut into 3 inch squares and cut through each point square toward center, but leave 1 inch uncut in center. Wet center with tip of finger dipped in water. Turn every other point toward center, pressing down well. Bake at 375° for 12 minutes. Cool slightly. Put 1/2 teaspoon apricot or any other preserve in center. Frost with confectioners sugar frosting and sprinkle with nuts. (Confectioners sugar frosting is just a plain frosting using lemon juice or vanilla or almond flavoring.)

POLISH CHILI

Mary Donnelly 2023 Tauromee Kansas City, Ks.	Francis J. Donnelly Council 3768 Past State Deputy

- 3 large onions, diced
- 1 Tbsp. oregano
- 1 Tbsp. chili powder
- 3 large chili pods
- 1 Tbsp. comino seed
- 1 tsp. cardamom

Use 2 quart pan with 1 quart water. Let simmer together 45 minutes or until tender. Brown 2 or more pounds of hamburger. Add salt, pepper and garlic powder. Put in large kettle:

- 2 large cans pork and beans
- 2 (No. 303) cans stewed tomatoes
- 2 (No. 303) cans red beans
- Salt and pepper

Add all ingredients and let simmer 2 hours. Before serving, add more seasoning to taste.

KARTOSHKA ZOUPPA (VICHYSSOISE)

Dorothy Komlofske Box 853 Garden City, Ks.	Alvin Komlofske Council 2795 Past State Deputy

Submitted by the "Mad Russian" Himself.

- 1/2 c. butter
- 4 leeks, chopped (stems and tops)
- 4 medium potatoes, diced
- 1 tsp. salt
- 4 c. chicken broth
- 1 c. light cream
- 1 c. heavy cream
- 1/4 c. chopped chives
- 1 c. sour cream

Melt butter in saucepan and add leeks, saute until soft, but not brown. Add sauteed leeks, potatoes and salt to chicken broth and cook 30 minutes or until potatoes are tender. Put through blender at low speed until potatoes are pureed, about 30 seconds. Stir in light cream and refrigerate until cold, several hours. When ready to serve, add heavy cream and put through blender again until smooth, about 30 seconds. Pour into small bowls and top with chives and a dollop of sour cream.

DUFAR (FRENCH DESSERT)

Frances Malir	Eugene Malir
Route 1	Council 1924
Wilson, Ks.	Past Grand Knight

- 8 eggs, beaten
- 1/2 tsp. salt
- 3/4 c. flour
- 2 tsp. vanilla
- Pinch of nutmeg
- 1/3 c. sugar
- 1 c. prunes
- 5 c. scalded milk
- Raisins (optional)

Mix all ingredients together. Line bottom of Pyrex pan with dried prunes. Pour filling over them. Bake at 350° for 30 minutes or until done.

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Notes

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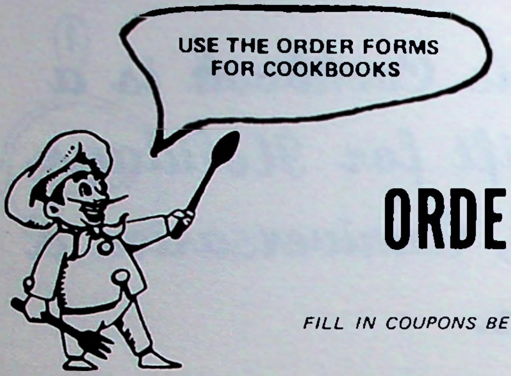

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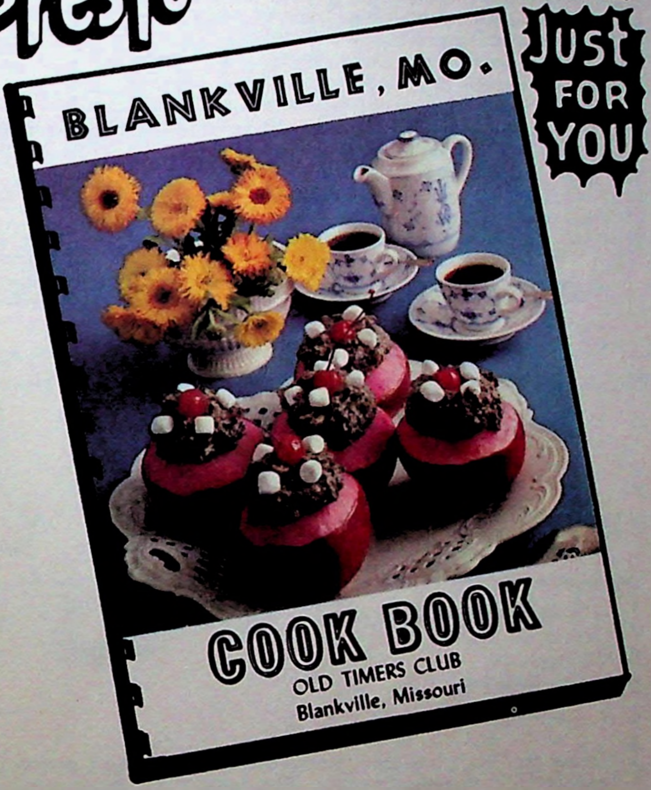

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